

Baked Zucchini Fritters



1 whole Zucchini, *shredded (large zucchini)*
1 tsp Sea Salt
80gm Goat Cheese, *soft and at room temperature*
1 whole Egg
1/2 tsp Onion Powder
1/4 tsp Garlic Powder
1/4 tsp Black Pepper

Preheat the oven to 200°C degrees

Combine the zucchini and salt together and set aside

Beat the egg and goat cheese together until smooth

Add the garlic powder, onion powder, and pepper to the egg and cheese mixture and mix well

Remove all the excess water from the zucchini (place the zucchini in a thin dish towel and squeeze out the water)

Add zucchini to the egg and cheese mixture and combine well

Spoon out 16 equal size amounts of the mixture onto a baking sheet covered with parchment paper

Bake for 20 minutes, remove from the oven, and flip the fritters over
Bake for another 10-15 minutes