



Zucchini Fritters

Author: Amber Gibson

Makes 6 Servings
Each serving is 1 fritter
Protein per serving: 0.6 g
Calories per serving 71

Ingredients

- 1 c Raw Zucchini, Shredded 46mg
- 1/2 c Cambrooke Chicken Patty Mix 36mg
- 1 tsp Cajun Seasoning 4mg
- 2 tsp Olive Oil
- 1/2 c Water

Sauce

- 1 1/2 TBSP Cambrooke Cream Cheese 20mg
- 1/4 tsp Sriracha

Directions

1. In a medium bowl add all ingredients for the fritters and mix to combine. Set aside.
2. In a medium skillet add 1/4 c vegetable oil and place over medium heat. Form fritters in your hand about 2 inches in diameter and 1/4 inch thick. Gently place in preheated skillet. Cook until browned on each side, about 4 or 5 minutes per side. Remove from pan and place on a paper towel lined plate to absorb excess grease.
3. To make sauce, add all sauce ingredients and mix together. Serve with the fritters