

Recipe adapted from [Celtnet Recipes](#).

## Eijjat Kausa (Zucchini Fritters)

2 zucchini, shredded  
1 onion, finely chopped  
1/2 bunch cilantro, finely chopped  
1/2 c flour  
1 t salt  
1 t baking powder  
1 t paprika (or chili powder)  
3 eggs, beaten  
Cooking spray

Combine the shredded zucchini, chopped onion and cilantro in a mixing bowl. In a separate bowl sift together the flour, salt, powder and paprika. Next whisk together the 3 eggs. Combine everything into one bowl and mix together.

Heat a griddle pan over medium heat and coat with cooking spray. Scoop spoonful size amounts of the zucchini mixture onto the griddle. Grill about 2-3 minutes per side until crispy and browned. Set aside and repeat. Serve immediately with hot sauce.

