

Baked Zucchini Fritters with Grilled Corn and Hatch Chiles

Serves 10

Ingredients

- 6 small zucchini, ends trimmed (about 1½ pounds)
- 1 teaspoon salt
- 4 scallions, sliced thin
- ¼ cup cilantro, chopped
- 3 Hatch chiles (or other mildly spicy chili pepper)
- 2 ears fresh corn
- 1 cup shredded sharp cheddar cheese
- pinch of fresh ground pepper, and additional salt, if necessary
- 1 large egg, beaten lightly
- ½ cup flour
- ½ teaspoon baking powder
- *Optional Toppings for Serving:*
 - sour cream
 - Greek yogurt
 - pickled Hatch chiles



Instructions

Shred zucchini in a food processor fitted with a shredding blade. Toss with salt and place in a colander for about 15 minutes to allow zucchini to release some water. Squeeze dry and place zucchini in a large mixing bowl.

Preheat the oven to 400°F, and line one or two baking sheets with parchment paper or a silicone baking mat

While the zucchini is draining, grill the corn and Hatch (or other) chiles. When both are charred, remove from the grill and let them cool.

Cut the corn from the cob and add it to the mixing bowl with the zucchini. Peel the skin from the chiles, remove the seeds, and chop the chiles. Add them to the bowl.

Add scallions, cilantro, and cheese and stir to combine. Season with additional salt if necessary, and fresh ground pepper.

Mix in beaten egg, flour and baking powder and stir well combine.

Form batter into 3-inch wide by ½-inch tall patties and lay out on a baking sheet lined with parchment paper or a silicone baking mat. Bake for about 10 minutes or until light golden brown on the bottom. Flip zucchini fritters over and bake for another 10 to 12 minutes on the other side.

Serve hot or at room temperature, with sour cream, Greek yogurt or pickled Hatch chile peppers if desired.

Cooking Notes:

- Any leftover fritters can be refrigerated or frozen and reheated. If garnishing with sour cream or Greek yogurt, add some lime zest to brighten it up.

Source- [Cravingsomethinghealthy.com](https://www.cravingsomethinghealthy.com)