

# **Italian -Style sauteed Swiss chard**

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Naturally vegetarian, this Italian style sauteed swiss chard is simple to make and you can customize it to fit your taste preferences by adjust the ingredients you use. Have you noticed that most Italian recipes use few ingredients? As a result they are usually farm-fresh, simple high quality ingredients, the signature of Italian cooking.

In this simple recipe for Italian Swiss chard , the chard is first parboiled and then gently sauteed with fresh garlic and hot pepper in olive oil. The result creates an easy side dish or a delicious add in to frittatas, it's delicious in sandwiches and a perfect to add in ravioli filling.

## **Things to know about this Italian-style sauteed Swiss chard**

Swiss chard is a leafy green vegetable that is part of the beet family. It is also known as spinach beet or silver beet. Known for its vibrant color and slightly bitter, earthy flavor. I usually grow my Swiss chard at home in raised garden beds but if you're using store-bought it works just as well. When shopping for Swiss chard, look for crisp leaves with vibrant color. Avoid yellow or wilted leaves, these are an indication that the chard is past its prime. Swiss chard is in season late spring and early summer, and is one of those greens that can be found in many Italian gardens and kitchens.

Just a heads up , the stems take a little longer to cook than the leaves. After blanching chop the stems and toss them into the pan first, giving them a few extra minutes to cook before adding the leafy parts. That way everything ends up tender and perfectly cooked. Whether home grown or store bought Swiss chard is a great addition to your plates. Serve it along side my easy chicken francese, or my bone-in porkchops piccata for a delicious restaurant quality meal.

If you give this Swiss chard recipe a try let me know if the comments below. THANKS.

## Ingredients

- 1 large bunch rainbow Swiss chard
- 4 gloves thinly sliced
- 3 Tbsp. olive oil
- 1 red pepper
- 1 teaspoon red pepper flakes ( adjust to taste)
- Salt and pepper to taste
- 2 Tbsp. chopped Italian parsley
- water for blanching

## Instructions

1. Start by cleaning the Swiss chard and removing the tough stems. Wash the chard 2-3 times to remove all of the dirt
2. In a large stock pot blanch the Swiss chard in salted boiling water for 3-4 minutes, then drain and chop the stems .
3. In a large saute pan over medium high heat in the olive oil fry the garlic, red pepper and the red pepper flakes, fry until the garlic is crisp and the red peppers fragrant. Then remove the red pepper .
4. Add the chopped stems first and cook for 3-4 minutes before adding Swiss chard leaves and saute 4-5 minutes

to finish cooking the chard and to combine flavors. Salt and pepper to taste. Drizzle with some really good extra virgin olive oil , sprinkle with freshly chopped Italian parsley . ENJOY!!!!

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## **Spaghetti frittata Easter pie**

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If you've never had Spaghetti frittata Easter pie you're missing out on one of the best Italian traditions. Spaghetti pie may not be a dish your familiar with, but it's one you should try. This delicious meal takes traditional spaghetti and turns it into a savory pie. Spaghetti pie, often made with a filling of cooked pasta, cheese, eggs and sometimes cured meats is a dish that many Italian -Catholic families traditionally prepare and eat around Easter.

The pie is often made on the day before Easter and served at noon to signify the end of Lent and the breaking of the fast. I usually make this spaghetti pie each year as it is a family traditional .

## **Variations for this Spaghetti frittata Easter pie**

Here are three variations Of spaghetti frittata Easter pie, based on regional traditions.

1. Neapolitan: A classic from Naples, this version is often made with leftover pasta and a mix of Pecorino Romano

and parmesan. Some families add a touch of tomato sauce for color and extra flavor.

2. Southern Italy : In Calabria and Sicily, this dish might include a mix of cured meats like soppressata , capicola, along with a generous amount of cheeses . I am using this version in this recipe.
3. Ricotta and sausage Easter pie: A richer version found in some Italian -American kitchens, this variation swaps salami for crumbled Italian sausage and adds ricotta cheese for a creamier texture.

Each of these versions is delicious and carries a special tradition to who ever makes it. Spaghetti frittata Easter pie is an easy way to bring a little bit of Italian tradition to your table. Serve it warm, room temperature , or straight from the fridge-it's delicious no matter what and it's perfect any time of the year . ENJOY! And please leave me a comment on your experience with this recipe. I love hearing from you!!!THANKS

## Ingredients

- 12 oz. cooked spaghetti
- 4 large eggs
- 1/2 cup grated pecorino Romano or parmesan
- 1 cup shredded mozzarella
- 1 cup diced provolone
- 1 cup diced salami
- 1/4 cup chopped Italian parsley
- salt and pepper to taste
- 2 Tbsp. olive oil

## Instructions

1. Start by cooking the pasta al dente in boiling salted water, drain and let cool slightly.
2. In a large bowl whisk the eggs then add in the rest of

the ingredients, spaghetti mozzarella, parmesan, provolone, parsley and salami. Salt and pepper to taste. Mix until well combined.

3. In a 10 inch saute pan over medium high heat add the 2 Tablespoons of olive oil. When the oil is hot add the spaghetti mixture, cover, lower the heat to low cook for 10-12 minutes or until golden brown. Put a plate over the skillet and flip the pasta pie , slide it back into the pan cover and cook 10 minutes remove the cover the last 5 minutes.
4. Let rest before slicing. Can be served at room temperature or hot. ENJOY!!!!

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## **Stovetop Italian sausage and peppers**

## **Stovetop Italian sausage and peppers**

There's nothing quite like the irresistible and recognizable smell of Italian Sausage sizzling along side vibrant bell peppers and sweet onions. This Italian classic is a simple, one-pan dish that brings bold flavors to your table with minimal effort. Whether your planning a cozy family dinner or a casual get-together, sausage and peppers is always a hit. This dish is a staple in Italian -American households, often served at celebrations, family gatherings, or part of Sunday dinners. It's simplicity and comforting flavors make it a go-to recipe for any occasion. Plus , it's budget friendly and

uses just a handful of ingredients, making it a perfect option when you want something hearty and satisfying without the fuss.

## **Why you will love this stovetop Italian sausage and peppers**

**Authentic Italian flavor:** Italian sausage , pairs perfectly with tender bell peppers and caramelized onions.

**Quick and Easy:** If you been following along you know I'm all about quick and easy. Ready in under 30 minutes with minimal ingredients, this is a great go-to meal for busy weeknights.

**Versatile:** serve it as a hearty main dish, tucked into a hoagie roll, or over pasta for a complete meal.

**One -pan wonder:** less cleanup means more time enjoying your meal and family .

**Make it your Own:** Looking to put your own spin on this classic Dish? Add a sprinkle of red pepper flakes for extra heat, or a splash of balsamic vinegar for a touch of tang. You can also melt some provolone cheese over the top for a gooey cheesy twist.

This classic stovetop Italian sausage and peppers recipe is proof that simple ingredients can create the most comforting and delicious meals. Give a try and enjoy the taste of Italy at home. BUON APPETITO!!!!

## **Ingredients**

- 2 Tbsp. olive oil
- 4 links Italian sausage mild or spicy or a combination of both
- 1 red and 1 green cleaned and sliced into thin strips
- 1 thinly sliced onion

- 1 Tbsp. minced garlic
- 1/2 cup white wine
- 1/2 cup balsamic vinegar
- Salt and pepper to taste

## Instructions

1. Heat the oil in a large skillet over medium high heat. Add the sausage and brown on all sides, about 5-7 minutes . Remove and set aside.
2. In the same skillet , add the onions, and peppers and cook until soft . Deglaze the pan with the wine, wait until absorbed before proceeding.
3. You can slice the sausage into thick pieces or leave it whole, then return it back to the pan . Add the garlic, and balsamic vinegar and stir everything together. Cook for an additional 5 minutes until the sausage is fully cooked through and the flavors are well combined.
4. Season with salt and pepper to taste. Top with fresh Italian parsley, if desired. ENJOY!!!!

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**creamy          lemon          parmesan**  
**zucchini orzo**

**Creamy          lemon          parmesan**  
**zucchini orzo**

If your looking for a quick and easy weeknight dinner that's full of fresh flavors, this creamy lemon parmesan zucchini

orzo is just what you need. Made entirely in one pan, it's a fuss-free dish that's perfect for busy worknights or when your craving something comforting without the cleanup. the orzo soaks up a velvety lemon parmesan sauce, and the zucchini adds a fresh heathy touch.

Serve it as a light vegetarian main , ( if you use vegetable stock) or pair it with my rosemary garlic seared lambchops for a complete restaurant quality meal. Or with my Quick And EASY Chicken Francese for a spring time complete meal everyone will love. Also a delicious addition to grilled chicken, shrimp or fish for an easy elegant meal. It's creamy texture and bright citrus flavor also make it a delicious side dish for gatherings, adding color and flavor to your table. Whether served as a main dish or a side, it's guaranteed to keep them coming back for more.

## **Switch up this creamy lemon parmesan zucchini orzo**

What to switch things up? Try adding grilled chicken, shrimp or seared scallops for a flavor boost. For extra veggies, toss in fresh spinach, cherry tomatoes or peas. If you prefer a little heat, a pinch of red pepper flakes will add a spicy kick. You can even swap out the zucchini for asparagus, broccoli, or whatever is in season. The possibilities are endless, making this one -pan creamy lemon parmesan zucchini orzo your go-to for easy , adaptable meals. With just one pan and minimal effort, you can have a meal that feels special yet easy enough for any day of the week. This orzo recipe is a perfect side dish too along side my rosemary garlic seared lambchops for a complete restaurant quality meal. Or with my Quick And EASY Chicken Francese for a spring time complete meal everyone will love. Give it a try and let me know in the comments what variation you tried and tag me on social media, I love seeing your creations and it helps others. THANKS!!!!

# Ingredients

- 4 cups orzo
- 2 medium zucchini cleaned and cut into dice
- 2 Tbsp. olive oil
- 1 Tbsp. butter
- 1 cup chopped red or yellow onion
- 1 Tbsp. minced garlic
- 1 cup white wine
- 2 cups chicken or vegetable stock
- 1 cup cream
- 1 cup grated parmesan cheese
- juice from 1 lemon
- 2 Tbsp. chopped Italian parsley

# Instructions

1. In a large saute pan over medium high heat in the olive oil and butter saute the onion and garlic until soft and translucent
2. Add the orzo to the pan and cook for a few minutes to toast. (2-3 minutes) then deglaze the pan with the wine. After the wine has been absorbed add the stock and cream cook until sauce begins to thicken ( about 5 minutes) add in the zucchini and parmesan cheese and cook 5 minutes longer.
3. Finish with a squeeze of lemon juice and the Italian parsley. ENJOY!!!!

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**Easy stove top eggplant**

# **caponata**

## **easy stove top eggplant caponata**

Stove top Eggplant caponata is an easy to make classic Italian dish that's packed with chunks of eggplant, tomatoes, onions and herbs. It can be enjoyed as a dip, with bruschetta, a side dish, great served over grilled meats, or served as a pasta sauce. My mom would make eggplant caponata every summer using fresh produce from the garden.

Like many Italian dishes, there are as many version of caponata as there people that make it- each with their own twist. Some fry the eggplant for a richer flavor, others roast it for a smoky depth, and some (like me) keep it simple with a stove top simmer. Some recipes add raisins, others include pine nuts for a bit of crunch or bell peppers for a pop of extra color.

## **Why you will love this easy stovetop eggplant caponata**

This eggplant caponata is the perfect balance of sweet, sour and savory flavors. It's incredibly versatile- serve it as a side dish, spread it on crusty bread, serve it over pasta, or even as a topping for grilled fish or chicken. Plus it's a great make- ahead option since the flavors only get better as it sits. Using fresh summer produce makes it a vibrant and wholesome addition to any meal. And with so many variations , you can easily customize it to fit your taste.

Whether you to tradition or add your own twist, this easy

stovetop eggplant caponata is a delicious way to savor the best of summer's produce. It also stores beautifully- keep it in an airtight container in the fridge for up to a week. For longer storage caponata is freezer friendly up to three months, making it a perfect make-ahead option.

Make a batch, let the flavors meld, and enjoy it with family and friends. If you give this recipe a try, let me know in the comments how it turns out for you or tag me on Instagram – I'd love to see your version and it helps others. THANKS!!!!

## Ingredients

- 1 medium eggplant cut into medium dice
- 2 Tbsp. olive oil + 2 cups for frying the eggplant
- 1 cup chopped onions
- 1 tbsp. minced garlic
- 4 cups chopped tomatoes
- 1 cup my easy marinara sauce
- 1 cup chopped celery
- 1 cup kalamata olives
- 1/2 cup red wine vinegar
- 2 Tbsp. sugar
- 2 Tbsp. capers
- 1/2 cup pine nuts
- 1/2 cup torn basil leaves
- salt and pepper to taste

## Instructions

1. In a large saute pan over medium high heat add the frying oil add the diced eggplant and fry until golden. Remove and set aside on paper towels. Remove the frying oil from the pan and add the 2 Tablespoons of the olive oil/ lower the heat
2. Add the onions and garlic cook until soft and translucent

3. Add the tomatoes and cook until the tomatoes burst.
  4. mix the sugar with the vinegar and add to the tomato mixture along with the marinara sauce let it simmer for 15- 20 minutes. Then add the fried eggplant, olives and capers simmer an additional 5 minutes.
  5. Add in the basil. ENJOY!!!!!!
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## **Classic Italian vegetarian stuffed artichokes**

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If you're looking for a delicious and authentic Italian appetizer, these classic Italian vegetarian stuffed artichokes are a must-try! Tender, steamed artichokes are filled with a savory breadcrumb mixture packed with Parmesan cheese, garlic, and fresh herbs.

Growing up, my mom made them a little differently. Instead of stuffing between the leaves, she would only fill the center of the artichoke. It was simple yet delicious, letting the artichoke's natural flavor shine through. This method was quicker and perfect for busy family dinners. Perfect as a holiday appetizer, a side dish for Sunday dinner, or a centerpiece for special occasions. With simple ingredients and traditional Italian flavors, these stuffed artichokes will transport you straight to an Italian kitchen.

# Why you 'll love this classic Italian vegetarian stuffed artichoke recipe

You're going to fall in love with these Classic Italian vegetarian stuffed artichokes for their irresistible combination of flavors and heartwarming tradition. Each tender artichoke leaf is coated in a savory mixture of breadcrumbs. The drizzle of olive oil and squeeze of lemon juice bring everything together, enhancing the natural sweetness of the artichoke. It's a rustic yet elegant dish that's perfect for family gatherings and special occasions.

What makes this recipe truly special is its connection to Italian heritage. For many families, including mine, stuffed artichokes are a staple at celebrations, passed down through generations. The simple wholesome ingredients come together to create a dish that feels both indulgent and comforting. Plus, they're surprisingly easy to make!!! with just a little prep, you'll have an impressive appetizer or side dish that will have everyone reaching for more. Whether you're introducing this dish to your table for the first time or keeping a family tradition alive, these classic Italian vegetarian stuffed artichokes are to become a favorite. ENJOY!!!

## Ingredients

- 2 large artichokes
- juice from 1 lemon + 1 for serving
- 1 1/2 cups Italian seasoned breadcrumbs
- 1/2 cup grated parmesan cheese
- 2 minced garlic cloves
- 1/4 cup fresh chopped Italian parsley
- 1 Tbsp. hot pepper flakes
- 1/2 cup olive oil
- 2 cups water

- Salt and pepper to taste

# Instructions

## **Prepare the Artichokes:**

1. Fill a large bowl with water and squeeze in the lemon juice
2. Trim the artichokes by cutting off the stems and the top inch of the leaves.
3. Use kitchen shears to snip off the pointy tips of the remaining leaves.
4. Gently spread the leaves apart to make room for the stuffing.
5. Place the artichokes in the lemon water to prevent browning.

## **2. Make the Filling:**

In a large bowl, combine the breadcrumbs, Parmesan cheese, minced garlic, parsley, salt, pepper, and red pepper flakes.

Drizzle in the olive oil and mix until the breadcrumbs are evenly coated and slightly moist.

## **3. Stuff the Artichokes:**

Drain the artichokes and pat them dry.

Spoon the breadcrumb mixture into the center and between the leaves. Pack the stuffing in gently, but don't overfill.

## **4. Cook the Artichokes:**

Place the stuffed artichokes in a large pot or Dutch oven.

Pour the broth into the bottom of the pot to about 1 inch

deep.

Drizzle a little olive oil over the tops.

Cover and simmer on low heat for 45-60 minutes, adding more broth if needed. The artichokes are done when the leaves pull away easily.

#### **5. Serve:**

Serve warm with extra Parmesan, lemon juice and a drizzle of olive oil. ENJOY!!!

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## **Fluffy lemon ricotta pancakes**

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Bright, zesty, and melt-in-your-mouth delicious! These fluffy lemon ricotta pancakes are the perfect way to start your day.

Nothing says brunch perfection like a stack of soft, fluffy lemon ricotta pancakes. With their light texture, hint of citrus, and creamy richness from the ricotta, these pancakes are a true delight. Whether you're hosting a cozy weekend breakfast or simply treating yourself to something special, this recipe is bound to impress. These were a beloved staple on our diner menu, always a customer favorite.

## **Why you 'll love this fluffy lemon**

# ricotta pancake recipe

Light and fluffy: The ricotta adds moisture without making the pancakes heavy.

Bright lemon flavor: A refreshing twist that makes these pancakes extra special.

Easy to make: Simple ingredients, quick prep, and delicious results.

## TOPPING IDEAS

The beauty of these fluffy lemon ricotta pancakes is that they pair deliciously with a variety of toppings. Drizzle them with butter and warm maple syrup for classic comfort, dust them with powder sugar for a delicate touch, or add fresh berries for a burst of freshness. A dollop of whipped cream or mascarpone adds an extra layer of indulgence, while a sprinkle of toasted almonds or crushed pistachios provides a delightful crunch. If you're feeling adventurous , try a spoonful of lemon curd with a drizzle of honey for an extra citrusy kick.

These fluffy lemon ricotta pancakes are a delicious way to start your morning. Whether you're making them for a special occasion, or just because, they're sure to bring joy to your table. Give this recipe a try , and let me know in the comments how you like to top your pancakes! don't forget to share your creations on social media and tag me- I'd love to see how you enjoy them!

## Ingredients

- 1 cup flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 2 eggs

- 1/2 cup milk
- 1/2 cup ricotta cheese
- The zest and juice from 1 lemon
- 2 tsp. vanilla

## Instructions

1. In a bowl whisk together flour, sugar, baking powder and baking soda
  2. In another bowl whisk the eggs, milk, ricotta, lemon juice, lemon zest and vanilla
  3. Gently fold wet ingredients into the dry – mix only until combined DON'T OVERMIX the batter should not be smooth
  4. Heat a skillet over medium low heat, add the butter, and pour the batter in medium rounds.
  5. Cook until bubbles form, about 3 minutes , flip and cook an additional 2-3 minutes.
  6. Serve with butter, maple syrup, powder sugar or fresh berries. ENJOY!!!
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## layered potato, prosciutto and cheese slices

## Layered potato, prosciutto and cheese slices

If you love crispy, cheesy, and savory bites, these crispy layered potato, prosciutto, and cheese slices are about to

become your new favorite dish. Perfect as an appetizer, side dish or even a light lunch, this easy -to-make recipe layers thinly sliced potatoes with salty prosciutto and gooey melted cheese for a mouthwatering combination of flavors and textures.

The contrast of crispy edges and tender layers makes every bite irresistible. As the cheese melts and mingles with the savory prosciutto, it creates delicious give-me more flavors.

## **Why You'll love this layered potato prosciutto and cheese slices recipe**

**Crispy and delicious:** the potatoes turn golden and crispy, while the cheese melts into every layer

**Savory and satisfying:** Prosciutto adds the perfect touch of salty goodness,

**Easy to make:** Just a handful of simple ingredients create an impressive dish.

**Versatile:** You can serve as an appetizer, side dish, or even a light main course.

**Customizable:** You can swap out the cheese to fit your taste or what you have on hand. If you don't care for prosciutto use sliced ham or even turkey.

This crispy layered potato, prosciutto, and cheese slices recipe is an easy way to elevate your next meal with rich flavors and a crispy, cheesy texture. Try it and let me know how you enjoyed it!!!!

## **Ingredients**

- 4 medium Yukon gold or russet potatoes thinly sliced
- 6 thin prosciutto slices

- 12 slices Swiss cheese
- 2 Tbsp. olive oil
- 1 tbsp. Italian seasoning

## Instructions

1. Preheat your oven to 400 degrees. Grease a 9 inch baking tray with olive oil or butter.
  2. Clean and peel the potatoes. Use a mandolin or slice the potatoes thin.
  3. Arrange on the prepared baking sheet. Drizzle with the olive oil, sprinkle with the Italian herbs and prebake in the preheated oven for 10-15 minutes or until the potatoes are beginning to brown.
  4. Carefully remove from the oven. Top the precooked potatoes first with prosciutto then with the Swiss cheese. Return to the oven and bake an additional 10-15 minutes, or until the cheese is melted. ENJOY!!!!
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## Spicy eggs in Purgatory

## Spicy eggs in Purgatory

Spicy eggs in purgatory is a dish that perfectly balances simplicity and bold flavors. This traditional Italian recipe features eggs poached in a rich, garlicky tomato sauce with a touch of heat. It's an easy one-pan meal that's perfect for breakfast, brunch or even a light dinner.

The origins of eggs in purgatory are deeply rooted in Italian cuisine, particularly in the southern regions like Campania.

The name Uova in Purgatorio is said to symbolize the fiery tomato sauce as purgatory and the delicate eggs as souls within it. Similar to the Middle Eastern shakshuka, this dish showcases the universal love for eggs cooked in a flavorful sauce.

## Tips for the best spicy eggs in purgatory

1. Adjust the spice to your liking by increasing or reducing the red pepper flakes.
2. Use my easy marinara sauce for a rich and flavorful sauce.
3. Don't overcook the eggs if you prefer runny yolks, keep an eye on them as they set.
4. Add extra toppings like crumbled feta, olives or cooked Italian sausage or pancetta.

Spicy eggs in purgatory is one of those magical dishes that delivers big flavors with minimal effort. Whether you're enjoying it for breakfast or dinner, this dish is sure to become a staple in your kitchen.

Have you tried making Eggs in Purgatory? Let me know your favorite variations in the comments below. I love hearing from you. It's my favorite part and it helps others. Thanks!!!

## Ingredients

- 2 Tbsp. olive oil
- 2 cups sliced mixed color bell peppers
- 1 cup chopped onions
- 1 Tbsp. minced garlic
- 1 Tbsp. hot pepper flakes
- 3 cups my easy marinara sauce
- 4 eggs
- 1 Tbsp. each chopped basil and Italian parsley

# Instructions

1. Start by cleaning your bell peppers and cutting into thin strips
  2. In a saute pan over medium high heat in the olive oil saute the bell peppers, red pepper flakes, onions and garlic until soft and translucent
  3. Then add in the marinara sauce and simmer for 10 minutes.
  4. Make 4 indentations with the back of a spoon in the sauce and drop the eggs into them. Simmer covered until the eggs reach your preferred doneness. Top with the basil and Italian parsley.
  5. Serve with toasted bread. ENJOY
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## Easy Vegetarian zucchini fritters

## Easy vegetarian zucchini fritters

Crispy, golden, and oh-so-delicious. These easy vegetarian zucchini fritters are the perfect blend of fresh zucchini, savory cheese, and a hint of garlic.

When you think of zucchini , summer might be the first season that comes to mind. But this versatile vegetable is perfect for creating delicious dishes all year long. One of my favorite ways to enjoy zucchini is by making these

irresistibly crispy zucchini fritters. They're golden, savory, and perfect as an appetizer, side dish, or a quick snack any time of the year!!!!

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## **Why you'll love these easy vegetarian zucchini fritters**

**Crispy and delicious:** the perfect blend of fresh zucchini, cheese and herbs

**Easy to make:** With simple ingredients and quick prep, you'll have these fritters ready in no time.

**Versatile:** Great on their own, or paired with my easy marinara sauce.

These easy vegetarian zucchini fritters are a wonderful way to enjoy zucchini beyond the summer months. They're easy, delicious, and sure to become a staple in your kitchen. Give them a try and let me know how you like them.

## **Ingredients**

- 2 medium zucchini washed and finely chopped
- 2 Teaspoon. salt
- 2 eggs slightly beaten
- 1/2 cup grated parmesan cheese
- 1/3 cup flour
- 1/2 cup bread crumbs
- 1 Tbsp. minced garlic
- 1/3 cup chopped onion
- 2 Tbsp. fresh chopped Italian parsley
- salt and pepper to taste
- 2 cups olive and canola blend oil for frying

# Instructions

1. Chop the zucchini and sprinkle with salt. Let sit for 10 minutes to draw out the liquid. Use your hands to squeeze out as much liquid as possible
2. In a bowl combine the zucchini, and the rest of the ingredients except for the frying oil. Mix until well combined.
3. Scoop out about 2 Tbsp. of the mixture and flatten into patties
4. Heat the oil over medium high heat until medium hot.
5. Fry the fritters for 3-4 minutes per side until golden and crispy