GLUTEN FREE ZUCCHINI PANCAKES

For more information on this receipe from Jessica Levinson,
please visit https://jessicalevinson.com/gluten-free-zucchini-pancakes/

INGREDIENTS

1 large zucchini, shredded or 1 cup chopped spiralized zucchini noodles
1 teaspoon salt, divided (or 1/2 teaspoon if using packaged spiralized noodles)
3 large eggs
1 tablespoon olive oil
1 teaspoon minced or grated garlic
1 teaspoon baking powder
1/2 cup chickpea (garbanzo bean) flour
1/2 cup crumbled feta cheese
1/3 cup finely chopped mint
3 scallions, finely chopped
Freshly ground black pepper
3-4 tablespoons vegetable oil for pan-frying

INSTRUCTIONS

1. Place shredded zucchini in a colander over a bowl and toss with 1/2 teaspoon salt. Let sit for about 5-10 minutes to extract as much liquid as possible from the squash. Transfer zucchini to a dish towel and squeeze out the moisture over the bowl or a sink. (If using pre-spiralized zucchini noodles, you can skip this step as they are usually not as wet.)
2. In a large mixing bowl, whisk together eggs, olive oil, garlic, and baking powder. Add chickpea flour and whisk until smooth.
3. Fold in drained zucchini, feta cheese, and scallions. Season with remaining 1/2 teaspoon salt and freshly ground pepper, to taste, and mix again.
4. Heat 1 tablespoon vegetable oil in a nonstick or cast iron skillet over medium high heat. When oil is hot, place 2 tablespoons of zucchini pancake batter into pan and flatten with back of tablespoon or spatula. Repeat to make one or two more pancakes at the same time, depending on how big a skillet you are using.
5. Cook for 1 to 1 1/2 minutes until the bottom is golden brown. Flip and cook another 1 to 1 1/2 minutes until pancakes are cooked through. Transfer cooked pancakes to a paper towel lined plate. Repeat with remaining batter, adding more oil as needed.

Notes:
Optional add-in: 1/2 cup of chopped sun-dried tomatoes