

Crispy Cheesy Yellow Squash Patties: Easy Fried Veggie Snack

Get ready for a delicious twist on a classic veggie! These



OVEN
400°F

TIME
10 min

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INGREDIENTS

2 medium yellow squash, grated (about 3-4 cups grated)
1/2 teaspoon salt (for draining squash)
1/4 cup finely chopped onion (yellow or white onion)
1/2 cup shredded cheddar cheese (or Parmesan for extra flavor)
1/4 cup all-purpose flour
1/4 cup cornmeal (optional, for extra crispness)
1 large egg
1/4 teaspoon garlic powder
1/4 teaspoon black pepper
Olive oil or vegetable oil, for frying (about 2-3 tablespoons)
Optional toppings: Sour cream or Greek yogurt, Fresh chopped herbs (parsley or chives), Hot sauce or ranch for dipping

DIRECTIONS

1. Let's get these delicious : Crispy Cheesy Yellow Squash Patties cooking!
2. Grate and : Drain the Squash: Start by grating the 2 medium yellow squash (using the large holes of a box grater). Place the grated squash in a colander. Sprinkle it with 1/2 teaspoon of salt and let it rest for 10 minutes. This will help draw out excess moisture. After 10 minutes, grab a clean kitchen towel (or several layers of paper towels) and place the salted squash inside. Squeeze out as much liquid as you possibly can. Trust me, this step is crucial for crispy patties!
3. Mix the : Batter: In a large mixing bowl, combine the well-drained squash with the 1/4 cup finely chopped onion, 1/2 cup shredded cheddar cheese, 1/4 cup all-purpose flour, 1/4 cup cornmeal (if you're feeling adventurous and want extra crispiness), 1 large egg, 1/4 teaspoon garlic powder, and 1/4 teaspoon black pepper. Stir everything together with a spoon until it's well combined and forms a cohesive mixture. You want the mixture to hold its shape when gently pressed; if it seems too wet, just add a touch more flour (1 tablespoon at a time) until it's workable.
4. Fry the : Patties: Grab a large skillet (cast iron or non-stick works well) and pour in a few tablespoons of olive oil or vegetable oil, heating it over medium heat. Once the oil is hot and shimmering, for each patty, scoop out about 2 tablespoons of the mixture and gently flatten it into a round or oval patty (about 1/2-inch thick) directly in the skillet. Cook for about 3-4 minutes on each side, or until they're golden brown and crispy. Remember not to overcrowd the

pan-work in batches if needed for perfect results, adding more oil as necessary.

5. Drain and : Serve: Once cooked, transfer the patties to a paper towel-lined plate to absorb any excess oil. Serve warm and enjoy with your favorite optional toppings or dipping sauces-sour cream, fresh chopped herbs (parsley or chives), or a spicy kick with hot sauce work wonders!

SWAPS & NOTES

Yellow Squash: Choose firm, fresh yellow squash.

Zucchini can be used as a substitute, or you can use a mix of both.

Salt (for draining): Helps draw out moisture from the squash.

Finely Chopped Onion: Ensures it blends well into the patties.

TIPS FOR SUCCESS

Squeeze Out Moisture (CRUCIAL): This is the most important step for crispy squash patties.

The more liquid you remove from the grated squash, the crispier your patties will be.

Don't Overcrowd the Pan: Frying in batches ensures consistent heat and allows the patties to crisp up rather than steam.

Medium Heat: Cook over medium heat to allow the patties to cook through and brown evenly without burning.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-cheesy-yellow-squash-patties-easy-fried-veggie-snack/>