

Crispy Zucchini Patties: Easy, Cheesy & Delicious Summer Treat

Here's what you'll need to create these fantastic Crispy Zucchini Patties:



OVEN
350°F

TIME
10-15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups grated zucchini (about 2 medium zucchini)
2 large eggs, beaten
... cup chopped onion (yellow or white onion)
‰ cup all-purpose flour
‰ cup grated Parmesan cheese
‰ cup shredded Mozzarella cheese
Salt to taste
2 Tablespoons vegetable oil (or other neutral frying oil), plus more if needed

DIRECTIONS

- 1. Prepare : Zucchini Mixture:** In a medium bowl, combine the grated zucchini, beaten eggs, chopped onion, all-purpose flour, grated Parmesan cheese, shredded Mozzarella cheese, and salt. Stir well enough to distribute all ingredients evenly.
- 2. Heat : Skillet:** Heat a small amount of vegetable oil (start with about 1 tablespoon) in a large skillet (non-stick or cast iron works well) over medium-high heat. The oil should be shimmering but not smoking.
- 3. Form and : Cook Patties:** Once the oil is hot, drop the zucchini mixture by heaping tablespoonfuls into the skillet. Use the back of a spatula to gently flatten the mixture down to form a patty shape (about 2-3 inches in diameter).
- 4. Fry : Patties:** Cook the patties for a few minutes on each side (typically 3-5 minutes per side), until they are beautifully golden brown and cooked through. Work in batches if necessary to avoid overcrowding the pan, adding more oil as needed between batches.
- 5. Drain and : Serve:** Remove the cooked zucchini patties from the skillet and place them on a plate lined with paper towels to drain any excess oil. Serve hot.

SWAPS & NOTES

Zucchini: Any type of fresh zucchini works well.

If your zucchini is very large or watery, you might want to lightly salt the grated zucchini and let it sit for 10-15 minutes, then squeeze out excess water with a paper towel or clean kitchen towel.

Onion: Finely chopped yellow or white onion is good.

For a milder flavor, use green onions.

TIPS FOR SUCCESS

Squeeze Zucchini (if watery): This is the most crucial tip!

If your grated zucchini is very wet, gently squeeze out as much excess moisture as you can.

This prevents soggy patties and helps them crisp up.

Don't Overcrowd the Pan: Cook in batches if needed.

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

Original recipe: <https://chefmaniac.com/crispy-zucchini-patties-easy-cheesy-delicious-summer-treat/>