



Boys & Girls Clubs
of Hamilton



Zucchini Pancakes with Dill Yogurt Sauce

Zucchini Pancakes

2 cups zucchini, grated
1 cup carrots, grated
1 tsp baking powder
1/2 cup onion, grated
1/2 tsp black pepper
1 tsp parsley, finely chopped
1tsp salt
1 cup flour
2 eggs, beaten
Canola or vegetable oil



Directions:

- In a bowl combine all ingredients.
- Heat skillet or grill, when hot brush with oil.
- Spoon about 2 tsp of mixture into the pan.
- Fry on both sides until golden brown, flatten slightly.
- Drain on paper towel



Dill Yogurt Sauce

1 cup plain yogurt
1 tsp dill, chopped
1 tsp lemon juice



Directions:

- In a bowl stir together yogurt, dill and lemon juice.
- Cover and refrigerate until serving.

Enjoy!