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Corn and Zucchini Fritters

with Herb Salsa and Blistered Green Beans

 30-40min  2 Servings

Pan-fried fritters are a tasty way to use up summer's abundant zucchini harvest. The key here is making sure to squeeze out as much liquid as you can from the grated zucchini before adding it to the corn, otherwise you might end up with a runny batter. Cook, relax, and enjoy!

What we send

- fresh cilantro
- zucchini
- ears of corn
- green beans
- limes
- fresh mint
- scallions
- red chile

What you need

- 2 large eggs
- all-purpose flour ¹
- coarse salt
- freshly ground pepper
- olive oil

Tools

- box grater
- large nonstick skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 510.0kcal, Fat 32.0g, Proteins 16.0g, Carbs 32.7g



1. Prep vegetables

Preheat oven to 450°F. Shuck **corn** (if necessary) and cut **kernels** from cobs. Transfer corn to a large bowl. On the large holes of a box grater, grate **zucchini** directly onto a clean kitchen towel. Wring out zucchini, squeezing out as much liquid as possible, and place in the bowl with the corn.



4. Make salsa

Trim roots and tips from **scallions** and thinly slice. Thinly slice (or finely chop if large) **Fresno chile** (use as much or as little as you like). Pick **mint** and **cilantro leaves** from stems, chop leaves. Combine all in a bowl and **zest 1 lime** into it. Halve **both limes**, squeeze **juice** into bowl. Stir in **3 tablespoons oil**, season to taste with **salt** and **pepper**.



2. Make batter

Add **¼ cup flour**, **1 large egg**, and **½ teaspoon salt** to **corn** and **zucchini**; season with **a few grinds pepper**. Mix well to combine and set aside.



5. Cook fritters

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Working in 2 batches, add **batter** in heaping spoonfuls and spread out to a **3-inch pancake**. Cook, turning once, until golden-brown on both sides, about 3 minutes per side. Transfer to a paper towel-lined plate. Repeat with remaining batter, adding **more oil** to skillet if needed.



3. Roast green beans

Trim stem ends from **green beans**. Toss with **1 tablespoon oil** on a rimmed baking sheet and season with **¼ teaspoon each salt** and **pepper**. Roast, shaking sheet halfway through, until blistered and tender, 10–12 minutes.



6. Serve

Serve **fritters** and **green beans** with **herb salsa** spooned over the top. Enjoy!