

Zucchini Pancakes (No-Wheat)



These zucchini pancakes are quick and simple to make with the help of your food processor. No need to remove excess water from the zucchini when using No Yolking™. Top off with our no-dairy No Yolking™ Sour Cream for the perfect combo.

INGREDIENTS

- 2 medium zucchini or 2 ½ cups
- 2 green onions or ½ cup of your favorite onion
- 1 clove or 1 tsp of garlic
- ¼ cup of fresh parsley (switch it up with tarragon or oregano once in awhile)
- ¼ cup Almond flour
- 2 tbsp. of No Yolking™ egg protein powder
- 3 tbsp. Nutritional yeast
- 1 tsp. Turmeric
- ¼ tsp Ground Black Pepper
- ¼ tsp. Paprika
- ¼ Sea Salt or Himalayan salt

INSTRUCTIONS

Roughly chop zucchini, garlic, green onions and fresh parsley or tarragon and put in your food processor. Pulse for 10 seconds and then add all other ingredients. Pulse for about 30 seconds to a minute or until vegetables are in small pieces about 3 mm. Melt either 1 tablespoon of coconut oil or use 1 tbsp. of ghee in a frying on medium heat.

Pour into pan about 3-4 inches each is great and easy to flip when lightly golden on the underside.

Once both sides are golden well so are you. Top with our no-dairy No Yolking™ Sour Cream.

Eat and enjoy.