



*These zucchini pancakes are absolutely delicious and what is really nice about them- they are great for kids. Many times I tried to give my daughter sautéed zucchini to eat as a side dish and as many times as I had tried I failed. Hidden in pancakes on the other hand :) ...always success! :)*

*Here is the recipe of my modified version of zucchini pancakes which your whole family will love!*

### **Ingredients:**

2 cups coarsely grated zucchini,  
2 and ¼ cups of all purpose flour,  
3 eggs,  
1 cup whole milk,  
½ tsp. baking powder,  
½ cup of chopped green onions or chives (or any other herb you like),  
½ cup of chopped, fresh dill ( a little less or more will be fine too),  
1 medium, chopped leek, thoroughly washed and drained (except of the very green parts),  
1 tsp. of soy sauce,  
Salt, sugar and black pepper to taste,  
2 tbsp olive oil.

### **Directions:**

## Zucchini Pancakes (Placuszki z cukinia)

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Using mixer whisk together milk, eggs and baking powder.

Gradually add flour.

Cut washed leek into 1/2 inch slices. Rinse the slices well to remove any remaining dirt and dry.

Wash, peel and grate zucchini.

Chop green onions and dill.

Gently mix and then fold all vegetables into the mixture.

Add soy sauce, salt, sugar and black pepper. Stir well. Adjust seasonings to your taste.

Heat 2 tbsp of olive oil in a large frying pan and the spoon about 1/3 cup at a time of the zucchini batter into the hot pan. Gently pat with a spatula to flatten the pancakes out. Fry the pancakes for approximately 2-3 minutes per side, or until golden brown.

Drain it well on paper towels.

Continue this process with the remaining batter and olive oil.

Do not let the batter “wait too long” as zucchini will make it too watery.

Serve hot as a main dish with favorite salad or sliced tomatoes on the side or simply sour cream and glass of kefir.

Enjoy! Smacznego!



