



Ricotta and Zucchini Fritters

with Olive Grove Salad

Veggie

40 Minutes



Ricotta Cheese



Zucchini



Egg



Green Onion



All-Purpose Flour



Garlic, cloves



Spring Mix



Mixed Olives



Beefsteak Tomato



Parmesan Cheese, shredded



Italian Dressing



Mayonnaise



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HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

Bust out

Baking sheet, medium bowl, colander, measuring spoons, box grater, 2 large bowls, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Zucchini	400 g	800 g
Egg	1	2
Green Onion	2	4
All-Purpose Flour	4 tbsp	8 tbsp
Garlic, cloves	2	4
Spring Mix	56 g	113 g
Mixed Olives	30 g	60 g
Beefsteak Tomato	170 g	340 g
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Dressing	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep zucchini

- Coarsely grate **zucchini** directly into a colander.
- Season with **½ tsp salt** (dbl for 4 ppl), then toss to coat. (**TIP:** Salting zucchini draws out moisture and helps prevent soggy fritters!)
- Place a medium bowl under the colander to catch juices. Set **zucchini** aside to drain for 6-8 min.



Cook zucchini fritters

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, form **zucchini mixture** into **four 4-inch-wide, ½-inch-thick patties**.
- When the pan is hot, add **2 tbsp oil**, then **zucchini patties**. (**NOTE:** For 4 ppl, cook in 2 batches, using 2 tbsp oil per batch.) Cook until golden-brown, 2-3 min per side.
- Transfer **fritters** to an unlined baking sheet.
- Bake in the **middle** of the oven until cooked through, 10-12 min.



Prep remaining ingredients

- Meanwhile, peel, then mince or grate **garlic**.
- Thinly slice **green onions**.
- Drain **olives**, then cut or tear in half.
- Cut **tomato** into ½-inch wedges.
- Drain and discard any liquid from **ricotta** container.
- Using a fork, whisk **egg** in a large bowl. Add **ricotta**, then mash into **egg** to combine. (**NOTE:** The mixture will be a little lumpy.)



Make garlic aioli and salad

- Meanwhile, add **mayo** and **¼ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, to taste, then stir to combine.
- When **fritters** are almost done, add **spring mix**, **tomatoes** and **olives** to another large bowl. Drizzle **Italian dressing** over top, then sprinkle with **remaining Parmesan**. Toss to combine.



Make zucchini fritters

- Squeeze **fistfuls of grated zucchini** at a time to remove excess water. (**TIP:** Removing as much liquid as you can will help prevent soggy fritters!)
- Transfer **zucchini** to the large bowl with **ricotta mixture**.
- Add **green onions**, **flour**, **half the garlic** and **three-quarters of the Parmesan** to the bowl. Season with **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl), then stir until just combined. (**TIP:** Mixture will be wet but stiff enough to hold its shape.)



Finish and serve

- Divide **fritters** and **salad** between plates.
- Dollop **garlic aioli** over **fritters**.

Dinner Solved!