

# Turkey Bacon Zucchini Fritters

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## Servings: 12

*4 cups (two medium)  
zucchini, shredded  
1 teaspoon Kosher salt  
6 slices turkey bacon  
1/4 cup all-purpose flour  
3 cloves garlic, minced  
1 large egg, beaten  
1 teaspoon lemon peel  
1/4 teaspoon black pepper  
3 tablespoons olive oil  
sour cream (for serving)  
salsa (for serving)  
crumbled cooked turkey  
bacon (for serving)*

In a colander over a large bowl, place the zucchini and 3/4 teaspoon of salt. Stir to combine. Let stand at room temperature for 20 minutes. Rinse and drain. Squeeze dry with paper towels.

In a large skillet over medium heat, cook the bacon, turning occasionally, for about 7 to 9 minutes or until crisp. Remove. Drain on paper towels. Let cool. Crumble.

In a large bowl, combine the zucchini, crumbled bacon, flour, garlic, egg, lemon peel, pepper and remaining 1/4 teaspoon of salt.

Heat the oil over medium heat. Working in batches, spoon two tablespoons of the zucchini mixture into the skillet, pressing gently to one-half inch thickness. Cook, turning once, for about 3 minutes per side or until golden brown. Remove from the skillet. Drain on paper towels.

Serve with sour cream, salsa and additional crumbled bacon.

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Per Serving (excluding unknown items): 73 Calories; 5g Fat (62.8% calories from fat); 3g Protein; 4g Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol; 257mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Fat.