



Grits Cakes with Zucchini



SERVINGS

12-15



COOKING TIME

10 min

Grits Cakes with Zucchini is extra crispy and so yummy. These savory vegetable griddle cakes pair perfectly with so many different meals or make for a great starter.

Ingredients

- 1 ½ cups water
- 1/2 cup [Quaker® Quick Grits - Original](#), uncooked*
- 1/2 tsp salt (optional)
- 1 ½ cups shredded zucchini (about 2 medium zucchini)
- 2 eggs, beaten
- Dairy sour cream

Cooking Instructions

1. Bring water to a boil.
2. Slowly stir in grits and salt.
3. Reduce heat; simmer 3 to 4 minutes or until thickened, stirring frequently.
4. Remove from heat; stir in zucchini and eggs.
5. Heat griddle or large non-stick skillet over medium-high heat (375°F electric griddle), grease lightly.
6. Pour 1/4 cup batter for each griddle cake onto prepared griddle.
7. Cook about 3 to 4 minutes per side or until browned.
8. Serve warm with sour cream.