



Grits Cakes with Zucchini

 **SERVINGS** not found or type unknown

 **COOKING TIME** not found or type unknown

12 to 15 Pancakes

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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. Zucchini cakes make for a fun and tasty way to eat a side of veggies.

Ingredients

- 1-1/2 Cup(s) Water
- 1/2 Cup(s) [Quaker® Quick Grits - Original](#), uncooked*
- 1/2 Teaspoon(s) salt (optional)
- 1-1/2 Cup(s) 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.
6. electric griddle), grease lightly.
7. Pour 1/4 cup batter for each griddle cake onto prepared griddle.
8. Cook about 3 to 4 minutes per side or until browned.
9. Serve warm with sour cream.