



Zucchini Pancakes

Yield: 1-1/2 cups mixture (6 1/4th cup Pancakes)

3 level packed Tablespoon (1 oz.)
199 grams (14 Tablespoons)

Eco Scramble Basic Mix
Cold Water

1. On medium heat, preheat a lightly oiled sauté pan (nonstick works best).
2. Pour dry mix into mixing bowl, add cold water and mix until evenly incorporated. Let set for 5 minutes.

3/4 cup

Zucchini, coarsely grated

1/4 cup

Carrots, coarsely grated

1/4 cup

Onions, finely diced

1 tablespoon.

Olive oil

1/4 teaspoon

salt

1/2 cup

Vegan Mozzarella (Daiya or cheese of choice)

1. Preheat pan on medium heat. Add oil, carrots, onions, and salt. Sauté until the onions are translucent.
2. Add Zucchini and sauté another 2 minutes.
3. Remove from heat and add to egg mixture along with mozzarella cheese.
4. Scoop 1/4th cup portions of zucchini egg mixture into heated pan and spread into a circle with spatula. Let cook on medium heat for 1-1/2 to 2 minutes (should be firm on top when touched). Flip and lightly brown opposite side of pancake.

Serve immediately or containerize and refrigerate until ready to use. Freeze thaw stable.