

## **Zucchini, Corn and Red Pepper Pancakes**

onegreenplanet.com, contributed by

Leslie Warmke, MG

2 medium zucchini, grated (about 3 cups)

6 green onion, thinly sliced

1 ½ cups corn, fresh or frozen

½ large red bell pepper, finely diced

½ cup fresh basil, finely chopped

½ cup whole wheat pastry flour

1 teaspoon each baking powder and sea salt

¼ teaspoon black pepper to taste



### **Preparation**

1. Grate the zucchini on the large holes of a box grater. Place the grated zucchini in a bowl with the remaining ingredients and mix well.
2. Heat a nonstick skillet over medium heat and brush lightly with a little oil.
3. Drop 1/2-cup measures of the zucchini mixture onto the heated skillet. Cook them for 4 minutes without touching them. Gently turn them over and cook the other side for 3 minutes.

Serve with **Cherry Tomato Topping or Roasted Red Pepper Sauce**