

# Cabbage Fritters

PREP TIME: 5 MIN | COOK TIME: 15 MIN | SERVINGS: 2

## INGREDIENTS:

- 2 cups shredded cabbage
- 1 carrot, shredded
- 1 tsp minced garlic (or sub 1/4 tsp garlic powder)
- 1 scallion, chopped (optional)
- Salt and pepper, to taste
- 2 medium eggs
- 1-2 Tbsp oil

## RECIPE NOTES:

- This is a great-tasting way to use up a head of cabbage and get in some added fiber!

## DIRECTIONS:

- Combine cabbage, carrot, garlic, scallion (if using), salt, pepper and egg in a bowl.
- Heat oil in a large skillet over medium-high heat.
- Scoop mixture into 3 roughly even piles in the skillet, pressing down lightly to flatten, pancake-style.
- Fry until golden and crispy on bottom, about 2-3 minutes. Flip and cook for another 2-3 minutes or until bottom is crispy.
- Serve with any desired toppings and enjoy!

@SFSTATECARES



RECIPE ADAPTED FROM  
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