**Zucchini Potato Pancakes**

Ingredients

1 medium zucchini, coarsely shredded  
4 green onions, coarsely chopped  
1 cup refrigerated hash brown potatoes  
1 egg, beaten (or 1/4 cup egg substitute)  
1 tablespoon all purpose flour  
1/2 teaspoon kosher salt  
2 tablespoons olive oil  
sour cream (optional)

Prep  
-- Shred zucchini (1 cup). Chop green onions.  
  
Steps  
1. Combine all ingredients (except oil and sour cream) until well blended.  
2. Preheat large nonstick sauté pan on medium-high 2-3 minutes. Place oil in pan, then scoop mixture into pan forming four patties; cook 2-3 minutes on each side or until golden. Serve with sour cream.

From [Publix](http://www.publix.com/aprons-recipes/pork-with-butter-herb-sauce-and-zucchini-potato-pancakes) (http://www.publix.com/aprons-recipes/pork-with-butter-herb-sauce-and-zucchini-potato-pancakes)