

Spaghetti Squash Fritters

Ingredients:

- 3 cups cooked and shredded spaghetti squash (half and roast in oven at 350F for 45 minutes)
- 3 green onions, diced
- 2 eggs, beaten
- 1/3 cup flour
- ¼ tsp thyme (or try other spices like rosemary)
- 2 Tb olive oil
- Salt & pepper to taste

Method:

- Put all ingredients into a bowl and mix well.
- Heat skillet over medium heat with olive oil.
- Using large spoon and half the mixture, form four piles in pan. Use spoon to smooth and form patties.
- Fry 3-4 minutes per side, flipping carefully with spatula, until golden brown.
- Repeat.
- Serve as is, or with your favorite sauce.

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