



United States Department of Agriculture

BUTTERNUT SQUASH FRITTERS

Yields 15 servings

Prep Time: 15 minutes | Cook Time: 5 Minutes

5 cups shredded butternut squash
2/3 cup all purpose flour
2 large eggs, lightly beaten
1 1/2 tablespoons minced fresh sage
3 tablespoons olive oil

1. In a large bowl, combine the shredded butternut squash, flour, eggs, minced sage, 1/4 teaspoon salt and 1/8 teaspoon pepper to the bowl, stirring until the mixture is combined. Line a plate with paper towels.
2. Coat the bottom of a large sauté pan with the olive oil and place it over medium-high heat. Once the oil is hot, scoop 3-tablespoon mounds of the mixture into the pan, pressing them lightly into rounds and spacing them at least 2 inches apart.
3. Cook the fritters for 2 to 3 minutes, then flip them once and cook an additional 2 minutes until golden brown.

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