



# ZUCCHINI FETA FRITTERS



## PREP TIME

30 minutes



## RECIPE INFO

Makes 12 fritters

## INGREDIENTS

### Fritters:

2 medium zucchini, shredded

1 tsp. salt

½ tsp. baking powder

¼ cup flour

¼ cup breadcrumbs

¾ cup crumbled feta

2 eggs, whisked

½ cup frozen green peas, thawed

2 tbsp. chopped fresh dill

2 tbsp. chopped fresh chives

2 garlic cloves, minced

½ tsp. ground black pepper

¼ cup vegetable oil for frying

### Sauce:

1/8 cup sour cream

1/8 cup mayonnaise

Juice of ½ a lime

1 tbsp. chopped fresh dill

¼ tsp. salt

## DIRECTIONS

In a colander, combine shredded zucchini and salt. Set in a sink to drain for 10 minutes. While waiting, thoroughly combine all sauce ingredients and set aside. After zucchini has drained, squeeze it in a clean dish towel until most of the liquid is removed. Combine zucchini with all other fritter ingredients through black pepper. Heat vegetable oil on medium

to medium high heat in a large skillet. Use a ¼ cup measuring cup to scoop fritter batter into skillet. Flatten each fritter slightly. Fry 3-4 minutes on the first side then 2-3 minutes on the second side, or until golden brown and crispy. Drain on a plate covered in paper towel to remove excess oil. Serve with the prepared sauce and enjoy!