

Herbed Zucchini Feta Fritters

From – delish.com

4 medium zucchini (coarsely shredded)
kosher salt
2 large eggs (lightly beaten)
½ cup all-purpose flour
¼ cup chopped dill
¼ cup chopped parsley
¼ cup + 2 Tbsp chopped mint, divided
freshly ground pepper
1 cucumber (peeled, halved, seeded and coarsely chopped)
1 cup Greek-style plain yogurt
vegetable oil (for frying)

- Pile the shredded zucchini in a colander and sprinkle with 1 Tbsp of salt. Toss the zucchini well and let stand for 5 minutes.
- Squeeze out as much liquid as possible and transfer the zucchini to a large bowl.
- Stir in the eggs, flour, dill, parsley, ¼ cup of the mint and the feta.
- Stir in ½ tsp of pepper and refrigerate the fritter batter for about 10 minutes.
- In a food processor, coarsely puree the chopped cucumber. Transfer to a medium bowl.
- Stir in the yogurt and the remaining 2 Tbsp of mint and season with salt & pepper.
- Preheat the oven to 350 degrees.
- In a medium saucepan, heat 1/2" of vegetable oil to 350 degrees.
- Set a paper towel covered baking sheet near the stove.
- Working in batches, drop rounded tablespoons of the fritter batter into the hot oil and fry, turning the fritters a few times, until browned and crisp, about 2 minutes.
- Using a slotted spoon, transfer the fritters to the prepared baking sheet and repeat with the remaining fritter batter.
- Discard the paper towels and reheat the fritters in the oven for about 3 minutes.
- Serve the zucchini fritters hot with the cucumber-yogurt sauce.



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