Are You In?

Zucchini Feta Fritters

Ingredients

- 2 medium zucchini
- 1 tsp salt
- 2 large eggs
- 2 scallions, minced
- 2 tbsp fresh dill, minced
- ½ cup feta cheese, crumbled
- 1 garlic clove, minced
- ¼ tsp black pepper
- ¼ cup all-purpose flour (or cornstarch)
- ½ tsp baking powder
- 3 tbsp olive oil, plus more if necessary
- Lemon wedges, for serving

Directions

1. Grate the zucchini, then place in a strainer with the salt. Let sit for 10 minutes, then squeeze liquid out with hands and set aside.
2. Mix the eggs, zucchini, scallions, dill, feta cheese, garlic and black pepper together in a bowl. Sprinkle the flour (or corn starch) and baking powder over the mixture and stir until incorporated.
3. Heat the oil in a large frying pan over medium heat. Drop about 2 tbsp of batter into the pan and flatten slightly. Cook until golden brown on both sides. Transfer to a plate lined with paper towel and repeat with remaining batter.

Original recipe source: www.onceuponachef.com