

# Zucchini Fritters

Servings: 8



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## Ingredients:

- 2 medium zucchini, grated
- 1 small sweet potato, peeled and grated
- 3 large eggs, beaten
- 2 Tablespoons chopped parsley
- 3 scallions, finely chopped
- 2 cloves garlic, minced
- 1/4 teaspoon paprika
- 1 Tablespoon finely chopped dill
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/3 cup cornmeal
- 1 Tablespoon cornstarch
- 2/3 cup feta, crumbled
- 4-6 Tablespoons canola oil, plus more as needed

## Instructions:

1. Place zucchini and sweet potato in a colander over a bowl and mix with 1 teaspoon salt. With your hands, press out as much liquid as you can, then leave to drain for 5 minutes. Transfer to a towel and squeeze as much moisture out as possible (less liquid = more crispy!)
2. In a bowl, beat the eggs. Add parsley, scallions, garlic, paprika, dill, 1 teaspoon salt, and pepper. Mix, then add cornmeal and corn starch. Finally, mix in the crumbled feta.
3. Add 2 Tablespoons of canola oil to the skillet and heat the skillet to medium-high. Add heaping tablespoons of zucchini batter, flatten them, and fry for about 3 minutes on each side. Add more oil as needed. Be patient - they need to stay on the pan to get browned! Serve hot.

# Herby Yogurt Sauce

Servings: 8



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## Ingredients:

- 1 cup plain yogurt
- 1 clove garlic
- 2 Tablespoons fresh lemon juice
- 1 Tablespoon fresh dill, chopped
- 1 Tablespoon fresh flat parsley, leaves only, chopped
- 1 Tablespoon fresh chives, chopped
- 1 teaspoon lemon zest
- 2 scallions, thinly sliced



## Instructions:

1. Grate the garlic into the yogurt and stir to combine.
2. Add lemon juice, dill, parsley, chives, and lemon zest. Taste, and adjust as needed. Gently mix in the scallions.
3. Add a dollop to your zucchini fritters, and enjoy!