Zucchini and Feta Fritters with Tzatziki Dip

Ingredients

700g green zucchini, coarsely grated
2 teaspoons salt
1 cup firmly packed finely chopped fresh continental parsley
200g feta, coarsely crumbled
1/2 cup plain flour
3 eggs, lightly whisked
1/3 cup olive oil

Method

Combine the zucchini and salt in a bowl. Cover with plastic wrap and let sit for 10 minutes. Use your hands or a sieve to squeeze the excess liquid from the zucchini.

Combine the zucchini, parsley, feta, flour and egg in a medium bowl.

Heat the oil in a frying pan over a medium heat. Drop 4 tablespoons of the mixture into the pan. Cook for a few minutes on each side. Flatten them slightly, as you turn to the second side to ensure they cook through. Once cooked through, set aside on a plate, cover with foil, and repeat cooking the remaining zucchini mixture.

Tzatziki Dip

Combine: 1 cup plain greek yoghurt, 1 finely diced Lebanese cucumber, and 1 crushed garlic clove together.