

Zucchini Fritters with Feta and Dill

From your box: Zucchini or squash, dill, scallions, garlic

1 pound zucchini (about 2 medium), trimmed
1 teaspoon salt
2 large eggs
2 scallions, minced
2 tablespoons minced fresh dill
1/2 cup crumbled feta cheese
1 medium garlic clove, minced or pressed through a garlic press
1/4 teaspoon black pepper
1/4 cup corn starch or all-purpose flour
1/2 teaspoon baking powder
6 tablespoons olive oil
Lemon wedges, for serving

Shred the zucchini on the large holes of a box grater or in a food processor fitted with the shredding disk. Transfer the zucchini to a fine mesh strainer and set over a bowl. Toss the zucchini with the salt and let it sit for 10 minutes. Wring all of the excess liquid out of the zucchini with your hands, then set aside.

Beat the eggs in a large bowl. Mix in the dried zucchini, scallions, dill, feta, garlic and black pepper. Sprinkle the corn starch and baking powder over mixture and stir until uniformly incorporated.

Heat 3 tablespoons olive oil in a large non-stick skillet over medium heat. Drop 2-tablespoon sized portions into the pan, then use the back of a spoon to gently press the batter into 2-inch-wide fritters. Pan-fry until golden brown on both sides, 2-3 minutes per side. Transfer the fritters to a paper towel-lined plate. Wipe the skillet clean with paper towels. Return the skillet to medium heat, add the remaining 3 tablespoons olive oil, and repeat with remaining batter. Serve warm or room temperature with lemon wedges.

Adapted from <http://www.onceuponachef.com/>