



► SERVES 4

Prep Time: 10 mins Total Time: 20 mins

Yogurt Sauce

- ½ cup (125 mL) low-fat plain Greek yogurt
- 2 tbsp (30 mL) lemon juice
- 1 tbsp (15 mL) chopped dill
- 1 garlic clove, pressed

Fritters

- 2 cups (500 mL) packed, grated zucchini (about 1 large zucchini)
- 2 large eggs, lightly beaten
- 3 green onions, thinly sliced
- ½ cup (125 mL) crumbled feta cheese
- ½ cup (125 mL) all-purpose flour
- ½ tsp (2 mL) ground nutmeg
- ¼ tsp (1 mL) salt
- Oil for brushing

Greek Zucchini Fritters

1. For the yogurt sauce, combine all the ingredients in a small bowl; cover and refrigerate.
2. Insert the griddle plates into the **Deluxe Electric Grill & Griddle** and set to **CUSTOM** for 8 minutes at 375°F (190°C).
3. For the fritters, combine all the ingredients, except the oil.
4. When preheated, brush the plates with the oil. Spoon ¼ cup (60 mL) of batter onto griddle; repeat with remaining batter to make 8 fritters; flatten each slightly with the back of a spoon.
5. Cook until deep golden brown, 3–4 minutes per side. Serve with the sauce.

Cook's Tip

For even more flavor, you can make the yogurt sauce in advance. This gives the dill more time to bloom, deepening the flavor.