

Herbed Zucchini Feta Pancakes

2 1/2 cups coarsely grated zucchini (from about 3 medium)

1 teaspoon salt, divided

2 eggs

1/2 cup (or more) flour

1/2 cup crumbled feta cheese

1/2 cup chopped green onions

1 1/2 tablespoons chopped fresh dill, or more, or a mix of many herbs

oil for frying

Plain Greek yogurt

Sprinkle zucchini with some salt and place in a colander to drain about five minutes. Meanwhile, beat eggs and mix with flour until just combined. Mix in zucchini, feta, onions, and herbs. Heat oil until sizzling and drop batter in. When edges begin to firm up, flip pancakes and cook until centers feel springy and pancakes are golden brown on both sides. Remove and serve with yogurt (to which you can add more herbs, chili, etc).