

# Zucchini, Broadbean & Feta Fritters



Bialik College Kitchen Garden Program

## Ingredients:

- 3 zucchini, grated
- 2 teaspoons salt
- 1 ½ cups broadbeans, podded
- 3 spring onions, finely chopped
- 100g feta, crumbled
- 1 cup plain flour
- 2 eggs, lightly whisked
- rice bran oil to fry
- pepper for seasoning

## Equipment:

- grater
- metric measuring spoons/cups
- chopping board
- knife
- frying pan
- colander

## Method:

1. Combine zucchini & salt in a colander and set aside for 10 minutes.
2. Squeeze as much water out as you can using your hands or a tea towel.
3. Combine the zucchini, broadbean, spring onions, feta, flour and eggs. Mix well and season with pepper.
4. Heat oil in a frying pan over medium heat, drop tablespoons of mixture around the pan, flatten slightly.
5. Cook for a few minutes until golden and turn over. Cook till golden.
6. Remove and place on absorbent paper. Repeat with remaining mixture and serve.