

Zucchini and Potato Pancakes

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A wonderful and savory variation on potato pancakes, these savory vegetable fritters feature tender zucchini and zesty feta cheese in addition to versatile and delicious fried potatoes. Fry up a batch for an appetizer, or serve with a hearty salad for a delicious dinner. Everyone will love these, even though they're just vegetables!

Ingredients:

2 ½ c. grated zucchini
1 c. potatoes, peeled and shredded
1 c. shredded carrots
3 eggs,, beaten
salt, to taste
¾ c. matzo meal
½ c. parsley, minced
¼ c. feta cheese, crumbled
¼ c. vegetable oil
salt and pepper to taste

Directions:

1. Combine zucchini, potato and carrots in a large colander. Place cheesecloth over top and gently squeeze out as much moisture as possible. Sprinkle ½ tsp of salt over vegetables, and let them drain for 15 minutes. Squeeze again, and set aside.
2. In large mixing bowl, combine eggs, vegetables, salt and pepper. Mix well. Add matzo meal, parsley, and feta.
3. In large heavy bottomed skillet heat oil. Place vegetable mixture into oil, forming ½-inch thick patties and fry until golden brown on both sides.
4. Drain on paper towels and serve hot.

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