



ZUCCHINI FRITTERS WITH MINT YOGURT

500g grated zucchini

50 gram grated parmesan

4 spring onions finely chopped

$\frac{3}{4}$ dried breadcrumbs

4 eggs lightly beaten

Olive for frying

$\frac{1}{2}$ cup of milk

Salt and Pepper

MINT YOGURT

1 $\frac{1}{2}$ cups of plain yogurt

3 tablespoons chopped mint leaves

Squeeze excess moisture from zucchini. Combine zucchini, cheese, onion, breadcrumbs, parsley and egg in bowl. Season with salt and pepper. Heat the oil in large frying pan over medium heat. Add one heaped tablespoon of zucchini mixture and flatten with spatula. Cook for 2 to 3 minutes each side or until golden brown. Transfer to a plate lined with paper towel.