

Kolokythokeftedes (Zucchini and Feta Balls)

Prep Time: 10 minutes **Cook Time:** 15 minutes **Total Time:** 25 minutes **Servings:** 4

Zucchini, feta and plenty of fresh herbs rolled into balls and fried until light and crispy and golden brown! These zucchini balls are a great appetizer and can be served with tzatziki or marina sauce for dipping.



ingredients

2 cups zucchini, grated and squeezed
1/4 cup of feta, crumbled
1 splash ouzo (optional)
1 clove garlic, chopped
2 green onions, sliced
1 handful herbs (such as mint, dill and parsley),
chopped
1 egg, lightly beaten
salt and pepper to taste
~1/2 cup flour (I used whole wheat)
breadcrumbs (I use whole wheat)
oil for frying

directions

1. Mix the zucchini, feta, ouzo, garlic, green onion, herbs and egg and season with salt and pepper.
2. Mix in enough flour and breadcrumbs that you can work with the mixture to form balls.
3. Form the mixture into balls and dust in flour.
4. Fry in oil until golden brown and set aside to cool.