



## BAKED ZUCCHINI FRITTERS WITH FETA-YOGURT SAUCE

4 TO 6 SERVINGS

50 minutes

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**Z**ucchini fritters are commonly pan-fried on the stovetop, but we discovered that cooking them on a well-oiled baking sheet in a hot oven delivers equally tasty results with a fraction of the hassle. We shred the zucchini and onion on the large holes of a box grater, but if you prefer, the medium shredding disk of a food processor works, too. We use panko breadcrumbs as a binder because their fluffy, airy texture yielded lighter fritters than fine dry breadcrumbs. And we season the batter with za'atar, a Levantine blend of herbs, spices and seeds. A tangy, creamy sauce of yogurt, feta and fresh mint is the perfect accompaniment to these crisp, lacy fritters.

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*Don't be shy about wringing out the liquid from the zucchini-onion mixture. The drier, the better, for light, flavorful fritters. Don't use a flimsy baking sheet. Use one that's sturdy and heavyweight so that it conducts heat well and won't warp in the oven. Finally, don't skimp on the oil for coating the baking sheet. A quarter cup may seem excessive but that amount is needed for nice crisping and browning.*

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**INGREDIENTS**

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<b>3</b>	MEDIUM ZUCCHINI (ABOUT 1½ POUNDS TOTAL), SHREDDED ON THE LARGE HOLES OF A BOX GRATER
<b>1</b>	MEDIUM YELLOW ONION, SHREDDED ON THE LARGE HOLES OF A BOX GRATER
	KOSHER SALT AND GROUND BLACK PEPPER
<b>3</b>	LARGE EGGS
<b>1</b>	CUP PANKO BREADCRUMBS
<b>2</b>	TEASPOONS <u>ZA'ATAR</u>
<b>¾</b>	CUP PLUS 3 TABLESPOONS CHOPPED FRESH MINT OR FRESH DILL OR A COMBINATION, DIVIDED
<b>¼</b>	CUP <u>EXTRA-VIRGIN OLIVE OIL</u>
<b>1</b>	CUP PLAIN WHOLE-MILK YOGURT
<b>2</b>	OUNCES FETA CHEESE, CRUMBLED (½ CUP)

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**DIRECTIONS**

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<b>01</b>	Heat the oven to 450°F with a rack in the middle position. In a large bowl, toss the zucchini and onion with 1 teaspoon salt, then let stand for about 10 minutes. Place the mixture in a clean kitchen towel and wring out the moisture. Wipe out the bowl, add the eggs and whisk to combine. Add the zucchini-onion mixture, the panko, za'atar, ¼ cup mint and ¼ teaspoon pepper, then mix until well combined.
<b>02</b>	Coat a heavyweight rimmed baking sheet with the oil. Form the zucchini mixture into 20 evenly sized balls, each about 1½ inches in diameter, then space them evenly on the prepared baking sheet. Press each ball into a ½-inch-thick round. Bake until crisp and deeply browned, 25 to 30 minutes, using a wide metal spatula to flip the fritters once about halfway through. Meanwhile, in a small bowl, stir together the yogurt, feta, the remaining 3 tablespoons mint and salt and pepper to taste; set aside until ready to serve. When the fritters are done, sprinkle them lightly with salt. Serve hot or warm with the yogurt sauce.