



The Crispy, Cheesy Zucchini Fritters I Make Every Summer

JUMP TO RECIPE

Prep	18 mins
Cook	10 mins
Resting Time	30 mins
Total	58 mins
Serves	6 servings
Makes	13 pancakes



Ingredients

For Fritters:

- 3 cups packed grated zucchini (13 1/4 ounces; 375 g), see notes
- 1 1/2 teaspoons Diamond Crystal kosher salt; for table salt, use half as much by volume
- 6 tablespoons dill (about 1 ounce; 28 g), chopped
- 8 scallions (5 3/4 ounces; 163 g), white and pale green parts finely chopped
- 1/2 teaspoon ground nutmeg
- 1 1/2 cups crumbled feta (6 ounces; 170 g)
- 4 large eggs, lightly beaten
- 1 cup all-purpose flour (4 1/2 ounces; 128 g), plus more as needed
- Freshly ground black pepper
- 1/4 cup (60 ml) extra-virgin olive oil
- Tzatziki, [homemade](#) or store-bought, for serving

Directions

1. **For the Fritters:** Place zucchini in a colander set over a sink or large bowl, sprinkle with salt, and let sit for at least 30 minutes and up to an hour. Using a flexible spatula, press zucchini against the sides of the colander to extract liquid. Wrap vegetables in a clean kitchen towel or cheesecloth and squeeze to remove excess liquid.
2. Place drained zucchini in a large bowl with dill, scallions, nutmeg, and feta. Toss to combine. Add eggs, stirring to combine. Add flour and, using a flexible spatula, fold to incorporate. If dough is too wet to form a patty, add flour, 1 tablespoon at a time, until dough can be shaped into a patty. Using your hands, form dough into patties about 3 to 4-inches in diameter.
3. In a large cast iron, carbon steel, or stainless steel skillet, heat olive oil over medium-high heat until shimmering. Working in batches if necessary, place patties into skillet, spaced 1/2 to 1 inch apart. Cook until golden brown on one side, about 3 minutes. Carefully flip pancakes and cook until bottoms are golden brown, about 2 minutes more. Repeat with remaining patties. Serve with tzatziki.