

Zucchini-Feta Pancakes Topped with Sour Cream

From – *COOKING from the farmers' market*

4 cups grated zucchini
salt and freshly ground pepper
2/3 cup all-purpose flour
1 tsp baking powder
1 cup crumbled feta cheese
4 large eggs, separated
½ cup thinly sliced green onions
2 Tbsp chopped flat-leaf parsley
1 Tbsp chopped fresh mint
3 Tbsp olive oil
Sour cream for serving

- Put the zucchini in a fine-mesh sieve. Sprinkle with 2 tsp salt and let stand for 15-30 minutes. Squeeze out any excess liquid.
- In a bowl, stir together the flour, baking powder, ¼ tsp pepper and 1 tsp salt.
- In another bowl, stir together the zucchini, feta, egg yolks, green onions, parsley and mint.
- Stir in the flour mixture.
- In a clean bowl, beat the egg whites to soft peaks. Fold into the zucchini mixture.
- In a flying pan over medium heat, warm the olive oil.
- Drop 4 spoonfuls of batter into the pan and fry the pancakes until crisp, about 1-½ minutes per side.
- Transfer to paper towels, season with salt and keep warm.
- Add more oil to the frying pan and fry the remaining batter.
- Serve topped with the sour cream.



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