

# Zucchini Cakes with Garlic Herb Sauce

**Serves:** 4

**Total Time:** 25 Minutes

## **Ingredients**

*herb yogurt sauce-*

1/2 cup plain Greek yogurt  
2 teaspoons chopped parsley  
1 tablespoon chopped fresh mint  
2 tablespoons fresh lemon juice  
1 tablespoon olive oil  
1 teaspoon honey  
2 garlic cloves, minced  
salt and fresh ground black pepper

*zucchini cakes-*

1 1/2 pounds zucchini, grated, about 3 cups  
1 cup baby spinach, chopped  
1/4 cup fresh herbs, minced  
1 teaspoon salt  
1/4 cup all purpose flour  
1/4 cup grated parmesan  
2 cloves garlic, minced  
2 large eggs, beaten  
kosher salt and freshly ground black pepper to taste  
2 tablespoons olive oil

## **Directions:**

Make the yogurt sauce by whisking all the yogurt sauce ingredients together except for the salt and pepper. Taste, then add salt and pepper to your taste. Cover and refrigerate until ready to serve.

Place the grated zucchini in a fine mesh strainer over a bowl and sprinkle with 1 teaspoon salt to draw out the liquid. Let sit for 10-15 minutes. Using a clean dish towel or cheese cloth, gather up the zucchini and wring all of the liquid out.

In a large bowl, combine zucchini, spinach, herbs, flour, Parmesan, garlic and beaten eggs. Season with salt and pepper to taste.

Heat olive oil in a large skillet over medium high heat. Scoop about 3 tablespoons of batter for each fritter, flattening slightly with a spatula. Cook until the underside is golden brown, about 2 minutes. Flip and cook on the other side, 1-2 minutes more. Serve the garlic herb sauce and enjoy!

