

Zucchini Latkes with Tzatziki Sauce

Recipe By *Jamie Geller*



Cooking and Prep:  30
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Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian

Source: Joy of Kosher with
Jamie Geller

Cuisines: Greek

Don't save latkes for Chanukah, when you can enjoy them all year round made with zucchini and served with a Greek yogurt tzatziki sauce.

Ingredients (10)

Zucchini Latkes

- 2 large zucchini (about 1 pound), shredded
- 1 small onion, shredded
- 2 large eggs, beaten
- 1 cup **Yehuda Matzo Meal**

Bartenura Extra-Virgin Olive Oil, for frying

Tzatziki

1 cup plain Greek yogurt

2 tablespoons fresh chopped dill or 6 cubes **Dorot Gardens Frozen Dill**

1/4 cup diced cucumber

2 tablespoons lemon juice

1/2 teaspoon **Haddar Kosher Salt**

Start Cooking

Prepare the Latkes

1. In a large bowl, combine zucchini, onions, eggs, matzo meal, and salt and stir to combine.
2. Heat a quarter inch of extra-virgin olive oil in a large sauté pan over medium-high heat. Drop by two tablespoons of zucchini mixture and lightly press down to flatten. Fry for about four to six minutes per side or until nicely browned. Remove and drain on paper towels. Continue with remaining batter.
3. In a small bowl, combine yogurt, dill, cucumber, lemon juice, and salt and stir. Serve tzatziki alongside latkes.

Tip:

Tzatziki is also excellent with zucchini chips.

Credit

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