

Ingredients

- 1/2 pound (about 1 medium or two small) zucchini, grated
- 1/2 pound (about 2 medium) potatoes, grated
- 1 Cup herbs (dill, cilantro, parsley), chopped
- 3 leeks, thinly sliced
- 2 eggs
- 1 teaspoon ground coriander
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 Cup flour (can substitute gluten free flour)
- 1/2 teaspoon baking powder
- Optional- Yogurt Sauce: 1/2 Cup Greek yogurt, 1 Tablespoon chopped herbs, 1/2 teaspoon salt, 1/4 teaspoon pepper, 1/2 lemon, juiced – mix all ingredients in a small mixing bowl.

Directions

1. Place grated zucchini and potatoes into a clean towel and squeeze out as much liquid as you can.
2. Mix together all ingredients in a large bowl.
3. Drop fritters onto a hot oiled griddle, flattening gently with tongs or a spatula. Cook until golden brown and crisp on both sides.
4. Optional: Top with yogurt sauce and more herbs.
5. Serve and enjoy!