



## *The Edible Garden*

Recipe featured at Garden-to-Table Weekend featuring summer squash, July  
18

### **Savory Zucchini Fritter with Pistachios and Rose Petals**

By: Louisa Shafia, author of *Lucid Food*

*Makes about 20 fritters*

#### **Ingredients**

1 pound zucchini, trimmed  
1 teaspoon salt  
½ cup shelled pistachios  
2 tablespoons dried rose petals  
3 scallions, coarsely chopped  
3 eggs, beaten  
½ cup flour  
¾ cup crumbled feta cheese  
Cooking oil  
Freshly ground black pepper  
Greek-style yogurt

#### **Instructions**

- Grate the zucchini, and toss with ½ teaspoon of the salt. Place the zucchini in a colander with a plate underneath and drain for 30 minutes. Squeeze out as much excess liquid as possible and set aside.
- Place the pistachios, rose petals, and scallions in the bowl of a food processor and pulse until coarsely ground. The mixture should have texture, but no large chunks. Combine the zucchini, pistachio mixture, eggs, flour, and the remaining 1/2 teaspoon salt, and stir until just combined. Fold in the feta cheese.
- Heat a skillet over medium-high heat and add enough cooking oil to coat the bottom of the pan. Drop several heaping tablespoonfuls of batter into the pan, leaving at least an inch of space between the pancakes. Fry until pancakes form a golden crust, about 3 minutes per side. Repeat with the remaining batter.
- To serve, season the pancakes with salt and freshly ground black pepper, and top with a spoonful of yogurt.