**Veggies - Sweet Pea Feta Fritters**

*Yields 16-18 fritters in total.* ***Tip:*** *Raw patties hold their shape better when cold. For best results, use frozen peas and work quickly.*

Ingredients

* 4 cups frozen **peas**
* 1 bunch **spring onions**, keep both the white and the green elements, dispose of the ends
* 4 cloves **garlic**, peeled and whole
* 1 large bunch of **mint**, keep the leafy bits, dispose of the stalks
* 1 **lemon**, scrape and save **zest**; then **juice** the lemon
* 2 tsp **za'atar**
* 1 tsp sweet/mild **paprika**
* 1 tsp spicy **paprika**
* 1 tsp **white pepper**
* 1 tsp **garlic salt**
* 1 cup crumbled **feta cheese**
* 2 cups gluten-free or paleo **flour** (or mix/match 1 cup gluten-free, 1 cup paleo…)
* 2 **eggs**
* ¾ cup **vegetable oil** (½ cup for the recipe plus ¼ cup for frying)

Optional topping/sauce:

* 1 cup plain **yoghurt**
* 1 clove **garlic**
* ½ **lemon**, scrape and save **zest**; then **juice** thelemon

Prepare the batter:

* In the food processor, combine half of the **peas** and all of the **spring onions**, **garlic**, **mint**, and **lemon juice**. Process ingredients into a paste. Set aside.
* In a large mixing bowl, combine the remaining **peas**, **lemon zest**, all **spices**, **cheese**, and **flour**. Mix well, ensuring that flour and spices coat peas and feta. Break up any large chunks.
* Add to the bowl **paste**, **eggs**, and ½ cup of **oil**. Mix thoroughly.

Prepare the patties:

* Measure ¼ cup of batter and shape into a single patty. Place on a plate and repeat until all of the batter has been used.

Fry:

* In a skillet, warm a bit of oil over a medium-high flame. Once oil is hot, reduce flame to medium-low.
* Arrange a flat layer of patties in the skillet and chill remaining patties in fridge.
* Fry patties 2-3 minutes or until golden brown on each side. Transfer to serving plate and repeat for remaining batter.

 

Optional topping:

* In the food processor, combine all ingredients and blend until smooth.