Veggie Latkes with Yogurt-Dill Sauce



⏱ 40 min | 🍽 About 14 latkes

✋ Frying – with an adult

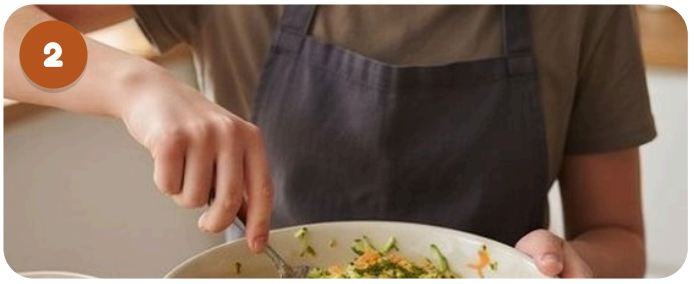
What you need

- [ ] 2 zucchinis
- [ ] ½ cup chopped parsley
- [ ] ½ cup breadcrumbs
- [ ] Sauce: 1 cup yogurt, dill, 1 garlic clove, lemon juice
- [ ] 2 carrots
- [ ] 2 eggs
- [ ] Salt and pepper

How to make it



Grate the zucchini and carrots, salt them, and wait 10 minutes. Squeeze well.



Mix with the parsley, eggs, breadcrumbs and spices.



Fry in a thin layer of oil, 3 minutes per side.



For the sauce: mix the yogurt, chopped dill, crushed garlic, salt and a little lemon.

💡 **Tip:** Salt draws the water out of the zucchini – that's why you wait 10 minutes before squeezing.