

Pea, Feta & Mint Fritters

These are easy, delicious vegetarian snacks that are ready in 15 minutes. This recipe is by Deb Perelman from her book [‘Smitten Kitchen Keepers’](#).

Serves 4 people.

Ingredients

300g frozen peas, defrosted

3 eggs

$\frac{1}{2}$ tsp chilli powder

$\frac{1}{2}$ tsp salt

zest of 1 lemon

$\frac{1}{2}$ tsp ground black pepper

100g feta

15g fresh mint leaves, finely chopped

90g plain flour

oil of choice

2 tbsp greek yoghurt

juice of $\frac{1}{2}$ lemon

$\frac{1}{4}$ tsp za’atar

Method

– In a large bowl, add the peas, eggs, chilli powder, salt, lemon zest, ground black pepper, feta, fresh mint leaves, and plain flour. Mix well.

– Add 2 tbsp of oil to a hot pan. Take a heaped tbsp of mixture and place it in the pan and flatten it out to form a disc. Repeat with as much of the mixture as you can fit in the pan. Cook for 3-4 minutes on both sides.

– Once cooked, transfer onto some kitchen roll to remove any excess oil. Repeat the process with the rest of the mixture.

– In a small bowl, add the greek yoghurt, a pinch of salt, lemon juice, and za’atar. Mix well.

Transfer the fritters to a serving plate with the yoghurt dip in the centre.