



GEOFFREY ZAKARIAN

Zucchini Fritters With Tzatziki Sauce

'I always love eating something fried with something creamy, and this really fits the bill,' says the chef and host of Food Network's *Big Restaurant Bet* (premiering April 5). 'It's crispy and light with a hint of cheesiness—it's heaven!'

- 1½ cups whole-milk Greek yogurt
- 1 Tbsp. fresh lemon juice (from 1 lemon)
- 2 garlic cloves, minced
- ¾ cup, plus 2 Tbsp. olive oil, divided
- 1 tsp. fine sea salt, divided
- ½ cup brown rice flour or all-purpose flour
- 2 large eggs, beaten
- 1 cup panko (Japanese-style bread crumbs)

- 2 oz. grated Parmigiano-Reggiano cheese (about ½ cup)
 - 2 large (9 oz. total) zucchini, sliced ¼-in.-thick on an angle
 - 1 English cucumber (7½ oz.), grated and squeezed of excess moisture
 - 2 Tbsp. finely chopped fresh dill
1. Stir together yogurt, lemon juice, garlic, 2 tablespoons of the oil and ½ teaspoon of the salt in a medium bowl. Cover and refrigerate at least 1 hour or up to 12 hours.
 2. Place flour in a shallow bowl; place eggs in a second shallow bowl. Toss together panko and grated cheese in a third shallow bowl. Working with 1 zucchini slice at a time, dredge in flour, shaking off excess; dip in egg, letting

- excess drip off, and dredge in panko mixture, pressing lightly to adhere. Place on a baking sheet.
3. Heat remaining ¾ cup oil in a large skillet to 350° over medium high. Line a large rimmed baking sheet with paper towels. Working in batches, carefully add zucchini to skillet without overcrowding. Cook, flipping once, until fritters are golden brown on each side, 4 to 6 minutes total. Using tongs, carefully transfer fritters to baking sheet; drain. Sprinkle immediately with a pinch of salt.
 4. Stir cucumber and dill into reserved yogurt mixture. Serve fritters immediately with tzatziki sauce on the side.
- Serves: 4 Active time: 30 minutes Total time: 1 hour, 30 minutes**