 **Herb-infused Summer Squash Pancakes**

°12 ounces summer squash (around 3 cups grated)

°1 teaspoon salt

°2 large eggs

°Zest from 1 medium lemon (around 2 teaspoons)

°3 tablespoons chopped green onion or equivalent of chives

°3 tablespoons chopped fresh dill

°1 tablespoon chopped fresh mint

°2 1/2 ounces or 1/2 cup crumbled feta cheese

°Freshly ground black pepper

°1/2 cup all-purpose flour

°1 teaspoon baking powder

°Olive oil

1. Grate summer squash on the large holes of a box grater. Place in colander. Sprinkle with 1/2 teaspoon of salt and toss to combine. Let sit in the sink or over a bowl for at least 15 minutes.

2. Whisk 2 large eggs in a medium bowl. Add the lemon zest, scallions or chives, herbs, feta cheese, 1/2 teaspoon salt and a few grinds of black pepper.

3. Pick up a handful of grated squash at a time. Squeeze as much liquid out as you can and add to the bowl with the egg mixture. Stir until combined.

4. Sprinkle 1/2 cup all-purpose flour and 1 teaspoon baking powder over the top. Fold until just combined.

5. Coat the base of a large cast-iron skillet with olive and place over medium-low heat until shimmering. Drop ¼ cup portions of the batter into the pan. Gently pat down until about 3-inches wide. Pan-fry each side until golden-brown and cooked through. Place in a 170 degree oven to keep warm. Add more olive oil to the pan and cook the remaining batter. Serve as is or top with Tzatziki Sauce. Serves 4. Adapted from the kitchn

**Tzatziki Sauce**

°1 cup 2% or whole milk plain Greek yogurt °1/2 cup finely grated/shredded cucumber

°2 teaspoons extra virgin olive oil, plus more for drizzling °1 tablespoon chopped fresh dill

°1 tablespoon lemon juice °1/4 teaspoon salt

°1 clove garlic, grated °Freshly ground black pepper, to taste

In a medium bowl, mix all ingredients until well combined.

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