

Fennel Fritters

Source: <http://rusticfood.blogspot.com/>



**Carolyn T's
Cookbook**

Servings: 4

Notes: Don't throw away outer leaves of fennel, they are fine with this recipe.

Mix all ingredients together, drizzle some olive oil in a nonstick frying pan, pour in the mixture 2 tbsp for each fritters, cook on both sides. Drain on kitchen paper. Best when it is warm and served with yogurt.

*1 whole fennel bulb, finely chopped
1 small onion, finely chopped
4 tbsp dill, chopped
4 tbsp feta cheese, crumbled (or cheddar
grated)
3 whole eggs
3 tbsp flour (3 to 4)
1 tsp baking powder
salt (you don' t need much because of the
feta)*

Categories: Vegetarian

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 139 Calories;
6g Fat (38.2% calories from fat); 8g Protein; 14g
Carbohydrate; 3g Dietary Fiber; 167mg Cholesterol;
317mg Sodium. Exchanges: 1/2 Grain(Starch); 1
Lean Meat; 1 Vegetable; 1/2 Fat; 0 Other
Carbohydrates.*