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# Zucchini-Potato Latkes with Tzatziki

**Prep Time:** 20 mins

**Cook Time:** 17 mins

**Total Time:** 37 mins

## Ingredients

- 1 pounds zucchini, shredded
- 2 cup(s) potatoes, pre-cooked, shredded
- 2 medium shallot(s), minced, divided
- 1 large egg(s), beaten
- 2 cup(s) bread crumbs, soft whole-wheat, fresh
- 1/2 cup(s) cheese, feta, crumbled, reduced-fat
- 2 tablespoon dill weed, fresh, chopped, divided
- 1/2 teaspoon salt, divided
- 1/2 teaspoon pepper, black ground, freshly ground, divided
- 2 tablespoon oil, olive, extra virgin, divided
- 1 cup(s) yogurt, low-fat plain
- 1/2 medium cucumber(s), peeled, seeded and shredded
- 1 tablespoon vinegar, red wine

## Preparation

1. Preheat oven to 450° F. Coat a baking sheet with cooking spray.
  2. Toss zucchini, potato, 3 tablespoons shallot and egg in a large bowl. Add breadcrumbs, feta, 1 tablespoon dill, 1/4 teaspoon salt and 1/4 teaspoon pepper; toss to combine. Form the mixture into 12 patties.
2. Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add 6 patties, cover and cook until crispy and browned on one side, 2 to 5 minutes. Carefully transfer the latkes to the prepared pan, browned-side down. Repeat with the remaining 1 tablespoon oil and patties.

Transfer the latkes to the oven and bake until firm and heated through, 10 to 12 minutes.
3. Meanwhile, prepare tzatziki: Combine yogurt, cucumber, vinegar, the remaining minced shallot, 1 tablespoon dill and 1/4 teaspoon each salt and pepper in a small bowl. Serve the latkes with the tzatziki on the side.

