

Fennel Fritters

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



- 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)

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 4

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.

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.