

---

# Zucchini Veggie Meatballs

2 zucchinis

Salt

2 carrots

2 potatoes

Spring onions

2 eggs

Garlic

3 tablespoons semolina

Black pepper

Mayonnaise (60 gr / 1/4 cup)

Greek yogurt (60 gr / 1/4 cup)

1 cucumber

Dill

Olive oil

❶ Grate the zucchinis and sprinkle with salt. Let them sit for 10 minutes.

❷ Grate the carrots and potatoes. Squeeze out the excess moisture from the potatoes and zucchinis.

❸ Chop the spring onions.

❹ In a bowl, mix the grated carrots, potatoes, zucchinis, spring onions, eggs, minced garlic, semolina, salt, and black pepper. Let it sit for 15 minutes.

❺ Preheat the oven to 180°C (350°F).

❻ In another bowl, mix mayonnaise, Greek yogurt, grated cucumber, minced garlic, and chopped dill to make the sauce.

❼ Form the mixture into meatballs and fry them in olive oil for 3-4 minutes on both sides.

❽ Transfer the meatballs to a baking dish and bake in the preheated oven for 30 minutes.

❾ Serve the zucchini meatballs with the sauce.