
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

- ➊ Grate the zucchinis and sprinkle with salt. Let them sit for 10 minutes.
- ➋ Grate the carrots and potatoes. Squeeze out the excess moisture from the potatoes and zucchinis.
- ➌ Chop the spring onions.
- ➍ 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.
- ➎ Preheat the oven to 180°C (350°F).
- ➏ In another bowl, mix mayonnaise, Greek yogurt, grated cucumber, minced garlic, and chopped dill to make the sauce.
- ➐ Form the mixture into meatballs and fry them in olive oil for 3-4 minutes on both sides.
- ➑ Transfer the meatballs to a baking dish and bake in the preheated oven for 30 minutes.
- ➒ Serve the zucchini meatballs with the sauce.