Creamy Greek Zucchini Patties (Low Carb & Gluten-Free)

Ingredients
Makes 24 patties

2 lbs / 907 gr zucchini (about 8 large)
2 large free-range organic eggs
2 large handfuls fresh herbs (mint, dill & parsley)
1 cup / 3.8 oz / 110 gr almond meal (or gluten-free breadcrumbs)
1 cup / 5.3 oz / 150 gr crumbled feta
1 teaspoon ground cumin
1 teaspoon fine grain sea salt
Ground black pepper to taste
3 tablespoons olive oil, divided

Directions

Wash zucchini and cut off the ends. Grate them on the side holes of a grates (or of a food processor).
Place grated zucchini in a colander and sprinkle with salt. Leave to drain for at least 10 minutes (1 hour best).
Take handfuls of the zucchini and squeeze out all of the moisture.
In a large bowl, beat the eggs, add grated zucchini, herbs, cumin, almond meal (or GF breadcrumbs), feta, salt and pepper. Mix together well.
Transfer mixture to the refrigerator for 20 minutes to allow the almond meal to suck up some of the moisture.
Take small handfuls of mixture and form into patties. If it seems wet, add more almond meal (or GF breadcrumbs) one tablespoon at a time.
Heat one tablespoon of olive oil in a large nonstick frying pan over medium-high heat. When hot cook the patties in batches (do not overcrowd them) about 5 minutes per side, until golden brown,
Remove and drain briefly on paper towel to soak up any excess grease.
Serve!

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