

Leek and Feta Fritters

- 1** pound leeks, chopped, white and light green parts only
 - 2** tablespoons AVOCARE® Extra Virgin Avocado Oil, more for frying
 - 3** eggs
 - 2** tablespoons flour
 - Black pepper
 - 5** or **6** sprigs dill, stemmed and chopped
 - 8** ounces feta cheese, mashed with a fork
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1. Sauté the leeks in about 2 tablespoons of AVOCARE Extra Virgin Avocado Oil over medium heat until very soft. **2.** In a bowl, beat the eggs with the flour until well blended. Add pepper and chopped herbs and mix well. **3.** Fold the mashed feta and leeks into the eggs. **4.** Film the bottom of a non-stick frying pan with AVOCARE Extra Virgin Avocado Oil and pour about 2 tablespoons of the mixture to make a few fritters at a time. Turn each over once and cook until both sides are golden brown. **5.** Drain on paper towels and serve hot or cold.

SERVES 6