**Zuccını balls**

1 kg zuccini

1 onion

1 bundle scallions

dill

4 eggs

125 gr feta cheese

2 tbsp flour

1 teaspoon salt

1 teaspoon pepper

½ cup olive oil

Peel and roughly grate zuccini. Place in a low pan, add thin grated onions, fine cut scallions together with green leaves, chopped dill, crumbled cheese, pepper, flour and eggs. Stir throughly.

Heat olive oil in frying pan. Take a few spoonfulls of mixture at a time and place in frying pan, fry both sides over medium heat and remove over paper napkin. Arrange on a service plate and serve with yogurt.

You may also cook same mixture in 180 degree oven for forty five minutes.