

pea, feta, and mint fritters

makes twenty 2-inch fritters

2 cups frozen peas (10-ounce
or 285-gram freezer bag)

3 large eggs, lightly beaten

Kosher salt and freshly ground
black pepper

¼ teaspoon red-pepper flakes,
or to taste

1 medium lemon

¼ cup (15 grams) chopped fresh
mint leaves

1 cup (4 ounces, or 115 grams)
crumbled feta, drained

⅔ cup (90 grams) all-purpose
flour

Olive or neutral oil, for frying

¾ cup (175 grams) plain
Greek-style yogurt

For absolutely no reason—they have never sneered at me, my parents didn't torment me with mushy peas—I've never been much into sweet pea-centric dishes, preferring when peas are buried in some kind of rich or heavily spiced sauce (i.e., who are we kidding, they hardly taste like peas) or are part of a medley with other vegetables. But I love challenging myself to find ways to love unfavorable foods, and what I mean by that is—stop what you're doing—these are inhalably good. We start with a bag of frozen peas, which makes me feel particularly triumphant: I turned a bag of peas into dinner! From there, we add things that taste very delicious with peas: lemon zest, mint, feta, and pepper flakes. The pancakes take approximately 7 minutes to mix, and another 10 to fry. I'll use some of the juice of a zested lemon to make a salted lemon-yogurt sauce, and then I usually leave them on a plate on the table and forget about them until I come back later for one, and they're basically gone. Children and even spouses who would sneer at a bowl of peas on the dinner table cannot walk by without taking one; the parents of kindergarteners over on a playdate text me later and ask for the recipe, and did it really have peas, because their child won't stop asking about it. I'm not trying to oversell these; I just want you to know that, from the first test, they earned their way into my forever cooking repertoire, and I hope they may do the same for you.

Defrost the peas: If your peas are still frozen, place them in a colander and rinse them under cold tap water for 1 minute.

Make the fritters: In a large bowl, whisk the eggs with ½ teaspoon salt, lots of freshly ground black pepper, red-pepper flakes, the finely grated zest of your lemon, and mint. Stir in the drained peas and feta, then flour. The batter will be thick.

Over medium-high heat, add 2 to 3 tablespoons of oil to a large frying pan (nonstick makes it easier here). Once the oil is hot and shimmering, add 2 tablespoons (or a heaped small cookie scoop) of the batter, and press gently to flatten it. Cook until it's deeply golden brown underneath, about 2 to 3 minutes, then flip and repeat until the fritter is golden on the →

pea, feta, and mint fritters (*continued*)

second side. The peas can get a little splattery if they pop, so be careful. If the fritters are getting dark right away, reduce the heat to medium. Drain the fritters on a paper towel, and season while hot with a pinch of salt; cook off the remaining fritters, adding more oil to the pan as needed.

Make the yogurt sauce: Stir together the yogurt, the juice of half the lemon, and several pinches of salt; then taste, adding more salt and lemon if needed, to make a bright, salty sauce.

Dollop the fritters with the lemon-yogurt sauce, and eat while still warm.

do ahead Fritters keep well in the fridge for up to 3 days; they freeze well, too. You can defrost and retoast them on a baking sheet in a 350°F (175°C) oven.