

## **Persian Zucchini and Herb Frittata (also known as kuku)**

Adapted from Leah Koenig

1/3 cup vegetable oil  
2 good-sized onions, halved through the root and thinly sliced  
Salt and freshly ground pepper  
3 small zucchinis, cut into 1-inch-long matchsticks  
7 eggs  
2 Tablespoons all-purpose flour  
1 teaspoon baking powder  
1/2 cup chopped parsley  
1/2 cup chopped fresh dill  
2 Tablespoons chopped fresh oregano  
2 garlic cloves, minced  
1 teaspoon ground turmeric  
A pinch of red pepper flakes (optional)  
1-1/2 cups crumbled feta

1. Preheat the oven to 375 degrees. Brush a 10-inch round cakepan with oil.
2. In a large sauté pan, heat 1/3 cup oil. Add the onions, season with a little salt and cook, stirring occasionally, until softened and lightly browned, about 10 minutes. Add the zucchini and continue to cook, stirring occasionally, until the zucchini softens and browns in spots, 10 to 12 minutes. Set aside to cool slightly.
3. In a large bowl, mix together the eggs, flour, baking powder, parsley, dill, oregano, garlic, turmeric, red pepper flakes, 3/4 teaspoon salt and a generous amount of pepper. Fold in the zucchini mixture and feta. Pour into the round pan and bake until golden brown and cooked through, 30 to 40 minutes. Let cool for a few minutes. Cut into serving pieces.