

Baked Zucchini Bites

This recipe is a bit more effort than the others we've made this year, but definitely worth it! Very tasty, the kids ate these little things up! (Word of advice: squeeze out as much moisture from the zucchini as possible so they don't turn out mushy).

Ingredients:

- 2 Cups grated Zucchini
 - 2 eggs, Whisked
 - ½ Cup diced onion
 - 1 clove minced Garlic
 - ½ Cup shredded cheddar cheese
 - ½ Cup Panko Breadcrumbs
 - ½ teaspoon salt
 - ¼ teaspoon pepper
1. Option for dipping: 1 Cup Marinara sauce

Directions:

1. Preheat oven to 400 degrees and grease a mini muffin tin.
2. Season the zucchini with a pinch of salt and place in the middle of a piece of cheesecloth or a thin kitchen towel. Pat dry to absorb all liquid, wring it out and transfer to a large bowl.
3. To the shredded zucchini, add the egg, onion, garlic, cheese, panko breadcrumbs, salt, and pepper. Stir till evenly combined.
4. Scoop the mixture into the mini muffin tin, filling each well to the top. Bake for 15-18 minutes, or until golden. Allow the zucchini bites to cool slightly before transferring to a wire rack to cool. Serve with marinara or your favorite dipping sauce.

Yield: 24 mini bites

