ZUCCHINI BITES

Shared by Georgette Weiss.

PREP: 20 minutes

BAKE: 15-18 minutes

SERVINGS: 16

INGREDIENTS:

1 C. zucchini, grated and drained well
1 egg
⅓ C. breadcrumbs
¼ C. Parmesan cheese grated fine
1 clove garlic grated fine
2 Tbsp. fresh chives chopped
1 Tbsp. fresh parsley chopped
1 tsp. fresh basil chopped
1 tsp. fresh oregano chopped
pinch of salt and pepper
tomato sauce for dipping

DIRECTIONS:

Preheat oven to 400 degrees.

Lightly coat a baking sheet with olive oil or non-stick spray. Set aside.

Use a box grater to grate the zucchini into a clean towel. Roll up the towel and twist to wring out the moisture. Grate the garlic using the small holes on the box grater.

In a medium bowl, combine all of the ingredients and mix well. Shape a tablespoon of the mixture into your hands, pat into small balls, and place on the baking sheet.

Bake for 15-18 minutes in the preheated oven until golden.

Serve warm with marinara sauce. Recipe makes about 16 bites.