



Palatable

Cheesy Zucchini Bites

🕒 Prep: 15m · Cook: 40m · Total: 55m

Ingredients

- 3 cups thinly sliced unpeeled zucchini (4 small)
- 1 cup Original Bisquick™ mix
- 1/2 cup finely chopped onion
- 1/2 cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley
- 1/2 teaspoon salt
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon dried marjoram or oregano leaves
- 1/8 teaspoon pepper
- 1 garlic clove, finely chopped
- 1/2 cup vegetable oil
- 4 eggs, slightly beaten

Instructions

1. Heat oven to 350°F. Grease bottom and sides of rectangular pan, 13x9x2 inches.
2. Stir together all ingredients. Spread in pan.
3. Bake about 25 minutes or until golden brown. Cut into 2-inch squares; cut squares diagonally in half into triangles.

Notes

"Slightly beaten" eggs are stirred until the yolks are broken and begin to blend with the whites. Beating the eggs before adding them to the other ingredients makes mixing the entire dish easier.

🌐 Source: <https://www.bettycrocker.com/recipes/cheesy-zucchini-bites/f60a354d-6e2e-46b9-bcc2-7fbd295821d6>