

Zucchini Bites

Ingredients

- 1 tbsp Oil
- 1 Onion, chopped
- 1 Carrot, grated
- 1 Zucchini, grated
- 3 Eggs
- 1 cup of cheese
- $\frac{1}{2}$ cup of self raising flour
- $\frac{1}{4}$ cup of cream

Method

- Heat oil in a large pan and add the onion. Fry for 5mins then add the carrot and zucchini and cook for a further 2mins. Leave to one side to cool
- Preheat oven to gas mark 4
- Beat the eggs, cream and cheese together.
- Stir in with the cooled zucchini mix, and add the flour. Mix altogether
- Grease a muffin tin and spoon in the mixture
- Bake for 15-20mins, until golden brown.

Enjoy!

