

Cheesy Broccoli Bites



Ingredients

2 cups – broccoli, florets

2 large- eggs

½ cup bread crumbs

½ cup Parmesan Cheese

2 tablespoons olive oil

½ teaspoon Salt

Method

Steam broccoli just until fork tender

Add broccoli, egg, salt, bread crumbs, and parmesan cheese to a food processor; blend until finely chopped. Using 1 tablespoon at a time form into balls.

Heat oil in a skillet. Drop balls of broccoli mixture into a hot oil, flattening with a spatula. Cook both sides until crispy.

Let cool and serve warm.