



Zucchini Appetizers

Ingredients

- 2 large zucchini, grated (about 3 cups packed)
- 1 teaspoon salt
- 2 Cup Bisquick (or more as needed)
- 1/2 Cup finely chopped onion
- 1/4 Cup chopped fresh Italian parsley
- 1 tsp freshly chopped oregano
- dash pepper
- 1 large clove garlic, mashed and finely chopped
- 1/4 Cup [Fustini's Tuscan Herb olive oil](#)
- 3/4 Cup grated parmesan cheese
- 2 eggs

Directions

Step 1.

Preheat oven to 350 degrees. Place zucchini in a colander, salt, and set over a bowl for 15-30 minutes to drain. Press to squeeze out excess water.

Step 2.

Combine Bisquick, onion, parsley, oregano, pepper, garlic, Fustini's Tuscan Herb oil and parmesan, stirring with a spoon (do not use mixer) batter will be lumpy. If batter seems too thin, add a little more Bisquick. Whisk eggs and stir into batter. Fold in drained zucchini.

Step 3.

Drop by tablespoonfuls onto a greased sheet pan and bake 20-25 minutes, or until set and lightly browned on top.