

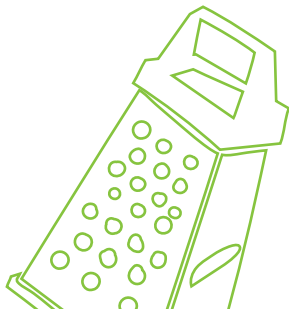
# Zucchini Cakes

Prep time: 15 mins | Cook time: 30 mins

Servings: 5 | Yields: 15 small cakes

## INGREDIENTS

- 1 onion, grated
- 1 medium potato, grated
- 1 zucchini, grated
- 3 large eggs, lightly beaten
- 1 cup grated cheese (marble cheddar, or other kind)
- ¼ cup panko breadcrumbs
- ½ tsp salt



## METHOD

1. Preheat the oven to 400°F.
2. Prepare two large cookie sheets with silicone mats or parchment paper.
3. Lay two clean tea towels on your counter. Place the grated vegetables on the towel, gather the corners of the towel, and twist the top to seal the towel. Squeeze over a bowl (or the sink) to remove excess water.
4. Meanwhile, mix the eggs, cheese, breadcrumbs and salt in a separate large bowl. Add the squeezed-out vegetables. Mix well to combine.
5. Scoop up portions of the mixture with your hands, and roll into small balls, about the size of a golf ball. Place the balls on to your cookie sheets. You should have about 15 small cakes.
6. Bake for 15 minutes, until edges are beginning to get brown and are starting to set. Remove the trays from the oven and flip each cake, delicately. Bake for another 15 minutes, until cakes are golden and crispy.