



ZUCCHINI APPETIZER

8 eggs
6 cups zucchini
1 cup Parmesan cheese
2 cups Biscuit flour
1 cup canola oil
1 cup chopped onion
4 tablespoons parsley
1 teaspoon salt, or to taste
2 garlic cloves
1 teaspoon oregano

Preheat oven 350°F

Separate the eggs. Beat the egg white until double. Then add the yolk. Mix the rest of the ingredients. Fold in the egg mixture.

Bake for 35 minutes until tester comes out dry. Cut in cubes and arrange on platter.