Zucchini Squares
From – From Asparagus to Zucchini

5 eggs, well beaten
4 cups grated zucchini
8 oz mozzarella cheese, grated (about 2 cups)
½ cup all-purpose flour
¼ tsp baking powder
½ cup chopped onion
½ cup freshly grated Parmesan cheese
2 Tbsp oil

• Heat oven to 350 degrees.
• Oil a 9 x 13 baking pan.
• Combine eggs, zucchini and cheese in large bowl.
• Mix in remaining ingredients and pour into baking pan.
• Bake until knife comes out clean when inserted in center, about 40 minutes.
• Cool.
• Cut into 2” squares.
• Refrigerate until serving time.
• Serve hot or cold.

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