



Broccoli Cheese Bites

Ingredients

- 16 ounces cooked broccoli
- 1 cup italian bread crumbs
- 1 ½ cup shredded cheese
- 3 eggs
- Salt, pepper and garlic to taste

Directions

1. Preheat your oven to 375 degrees. Thaw 16 ounces of broccoli (or cook fresh broccoli until soft), and chop into small pieces. Combine your broccoli,

1 cup of Italian bread crumbs, 1-2 cups of cheese, 3 eggs, and the seasoning of your choice (I used about half a teaspoon of garlic salt) into a large bowl.

2. Mix together well.
3. Create small patties (the smaller, the crispier they get) and place them on a parchment paper lined baking sheet.
4. Bake in the oven at 375 degrees for 20-25 minutes (depending on how large you make your patties) flip half way through.
5. Remove from the oven and let cool for a few minutes. Serve with ranch or your favorite dipping sauce.