

Savoury Zucchini Cakes

- 9 small zucchini (2 lbs), finely grated
- 1 c each breadcrumbs, grated Parmigiano-Reggiano
- 2/3 c minced red onion
- 2 eggs, lightly beaten
- 1/2 t each sea salt, oregano
- 1/4 t freshly ground black pepper
- 1 T olive oil
- 1 c marinara sauce

Preheat oven to 420F.

In a large bowl, combine all ingredients, except for olive oil. Form 15 flat zucchini cakes on a large baking pan coated with parchment paper or a non-stick baking sheet. Brush the tops of the zucchini cakes with a little olive oil.

Reduce heat to 380F and bake for 35 minutes, or until slightly golden and bubbly hot. Turn off the oven and let the zucchini cakes rest in the hot oven for 10 minutes. Use two spatulas to gently lift each zucchini cake. Can be prepared in advance and reheated.

Serve with salad. Serves 5-6.

Jittery Cook