

Savoury Zucchini Bites

1 cup Bisquick baking mix
½ cup grated Parmesan cheese (I used Asiago)
2 T dried parsley
½ t dried oregano
½ t salt
½ cup chopped onion
1 clove garlic
3 cups grated zucchini
½ cup vegetable oil
4 eggs, beaten

1. Preheat oven to 375F. In a large bowl, combine Bisquick, cheese, parsley, oregano, and salt.
2. Stir in the remaining ingredients.
3. Spread mixture in (pam-sprayed) 9" x 13" ovenproof dish.
4. Bake for approx 40 minutes – or until top is golden.
5. Cool slightly. Cut into 12 squares.