

Savory Zucchini Muffins

Ingredients:

3-4 cups zucchini, thinly sliced
1 cup Bisquick
½ cup chopped onion
½ cup grated parmesan or pecorino cheese
2 tbsp. chopped fresh parsley
¼ tsp. salt (optional)
½ tbsp. freshly ground black pepper
½ cup vegetable oil
4 beaten eggs

Directions:

Preheat oven to 350 degrees. Mix all ingredients together.

Spray a non-stick muffin/cupcake pan with Pam or use vegetable oil to prevent sticking.

Put 1/3 cup of mix into each, and bake for approx. 25 minutes. They will look light to golden brown on top. Cool and enjoy. These are delicious hot or at room temperature...they also freeze well.

You can also add pepper jack cheese or diced olives for a different taste.