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Zucchini Bites

- 1 Tbsp olive oil
- 1 Onion, finely chopped
- 3 Slices rind less bacon, finely sliced
- 1 Large carrot, grated
- 1 Large zucchini, grated
- 3 Eggs
- 1 Cup cheese, grated
- 1/4 Cup cream
- 1/2 Cup self rising flour

- 1) Heat the oil in a large pan and sauté onion until translucent. Add the bacon and fry until it starts to color. Add the carrot and zucchini and cook for about 2 minutes.
- 2) Transfer mixture to a bowl to cool.
- 3) Beat the eggs, cream and cheese together; season to taste.
- 4) Stir the egg mixture into the cooled zucchini mixture. Stir in the flour.
- 5) Grease and flour little muffin/bun tins. Spoon mixture into the holes.
- 6) Bake at 350°F for 15-20 minutes.

Makes 24-36 Servings

