

BROCCOLI PATTIES

My Mom would make these broccoli patties with leftover broccoli. It's a great nutritious and easy side dish. Something different to do with broccoli and so tasty. Be creative and change the cheese to cheddar, change the bread crumbs to plain and add your own spice selection if you like.



Broccoli patties

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Ingredients;

1 large head fresh broccoli or 1LB bag frozen chopped
1/2 cup Parmesan cheese
2 eggs, beaten
2 TBSL butter
1 cup Italian flavored bread crumbs
1 TSP garlic powder (not salt)
Pepper to taste
1/2 cup vegetable oil

Directions;

Wash and cut up the broccoli into small pieces. Steam, do not boil in

<http://www.lizspantry.com/broccoli-patties/> by Liz Rotondo

water until very soft.

In a large bowl mix together the broccoli, butter and cheese. Then add all the other ingredients, except the oil. Mix thoroughly and form into 4 inch or so patties. Heat the oil in a large frying pan and saute the patties on each side until very lightly brown. Serve warm.



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