Broccoli Bites

These Broccoli Bites are great for any holiday party and perfect for a variation on Hanukkah Latkes.

You can watch the recipe video here:



Ingredients:

- 2 cups broccoli florets
- 2 organic eggs, large
- ½ teaspoon salt
- ¼ cup gluten-free panko (Japanese bread crumbs)
- 2 ounces Parmesan cheese, grated (or vegan Nutritional Yeast)
- 2 Tablespoons olive oil

Directions:

1. Steam broccoli just until fork-tender.
2. Add broccoli, eggs, salt, bread crumbs and parmesan to food processor; blend until just finely chopped. Using 1

Tablespoon at a time, form into balls.

3. Heat oil in a skillet. Drop balls of broccoli mixture into hot oil, fattening with a spatula. Cook both sides until crispy.
4. Serve warm and enjoy!