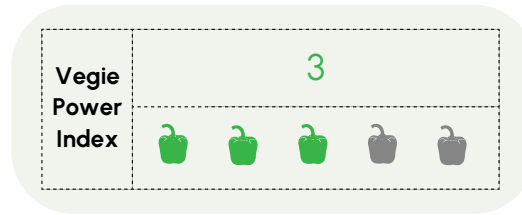


# Zucchini burgers



Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Amber	Everyday	Green	Green	Green	Green	Green	Green

**PREP/COOKING TIME: 35 MINUTES**

**BASED ON: 10 SERVES**

## INGREDIENTS

	SERVES 10	SERVES 25	SERVES 50
Medium zucchinis, grated	3	7	14
Wholemeal bread, crumbed	4 slices	9 slices	18 slices
Parmesan cheese	½ cup	1 cup	2 cups
Eggs, beaten	4	9	18
Basil, chopped	1 Tbsp	2 Tbsp	4 Tbsp
Oregano, chopped	1 Tbsp	2 Tbsp	4 Tbsp
Large onion, grated	1	2	4
Parsley, chopped	2 Tbsp	4 Tbsp	8 Tbsp
Bread rolls split in half	10 rolls	25 rolls	50 rolls
Assorted fresh salad			

## METHOD

1. Preheat oven to 180°C
2. Combine grated zucchini, breadcrumbs, cheese, eggs, herbs and onion in a bowl - mix well
3. Form into patties and place on a greased tray
4. Bake in in the oven until brown
5. Place onto bread rolls with your choice of salad items (e.g. shredded lettuce, tomato slices, onion rings, beetroot slices)

## VARIATIONS

Can also pan-fry patties