

Zucchini noodle cakes



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

PREP/COOKING TIME: 35 MINUTES

BASED ON: 12 SERVES

INGREDIENTS

	SERVES 12	SERVES 25	SERVES 50
Noodles, dried	2 x 85g packets	4 packets	8 packets
Eggs, lightly beaten	5	10	20
Mozzarella cheese, reduced-fat, grated	1/2 cup	1 cup	2 cups
Zucchini, grated	2 small	4 small	8 small
Carrot, grated	1 small	2 small	4 small
Herbs, dried	to taste	to taste	to taste
Salt & Pepper	to taste	to taste	to taste
Vegetable oil spray			

METHOD

1. Cook the noodles as per the instructions on the packet, discarding the flavour sachet. Then drain and place them in a large bowl.
2. Add the eggs, cheese, zucchini, carrot, herbs, salt and pepper and mix until well combined.
3. Place ½ cup of mixture into the pan and cook for 1 – 2 minutes until it is golden brown. Turn the noodle cake over and cook the other side for a further 1 – 2 minutes until it is also golden brown. Remove it from the pan and drain on absorbent paper.
4. Repeat the process with the remaining mixture, keeping them warm in a low oven until all of the noodle cakes are made.
5. These can be eaten warm or cooled in the fridge ready to be served when needed.

VARIATIONS

Replace the zucchini and carrot with other vegetables such as corn, capsicum, mushrooms or spinach