

## Cheesy Broccoli Bites

**Serves:** 5

**Prep time:** 20 minutes

**Cook time:** 20-25 minutes



½ serve per portion

### Ingredients

2 broccoli heads, roughly chopped OR 2 cups frozen broccoli florets

½ cup panko breadcrumbs

¼ cup wholemeal flour

2 eggs

½ cup tasty cheese, grated

½ teaspoon garlic powder

½ teaspoon dried chives



Everyday Food

### Method

PREHEAT oven to 200°C or 180°C fan forced.

BRING water to boil.

STEAM broccoli over pot of boiling water or in steamer for approximately 10 minutes or until tender.

ADD broccoli and all remaining ingredients into a food processor or blender. Blend until well combined.

SHAPE mixture into bite-sized balls or use mini muffin pan. Makes about 10-12 bites.

BAKE for 20-25 minutes or until golden.

*Recipe courtesy of the Country Kitchens team*