Zucchini “Waffles”

From the kitchen of Lisa McPherson, Stanford Medicine/Oncology Department

Ingredients

- 1 cup zucchini (grated)
- ¼ cup onion (grated)
- 2 eggs (beaten)
- ¼ cup mozzarella
- 1 tablespoon grated parmesan

Directions

1. Remove as much water as possible from zucchini and onion using a dish cloth or cheesecloth.
2. Add all ingredients.
3. Cook in a waffle iron until crispy.
4. Serve with sriracha!