

zucchini tater tots

Ingredients

2 cups zucchini

2 cup potatoes, frozen
shredded

1 egg

1 tsp. salt

2 Tbsp. olive oil

½ tsp. garlic powder

¼ tsp. ground pepper

Instructions

1. Shred zucchini and mix with frozen potatoes and salt.
2. Wrap mixture inside a tea towel or cheese cloth and squeeze out liquid.
3. Hang the tea towel or cheese cloth over a bowl. Set aside for 30 minutes for the rest of the liquid to drain and the potatoes to thaw.
4. Squeeze the mixture on last time, then remove from cloth and set in a bowl.
5. Add remaining ingredients and mix until combined.
6. Shape about 1 Tbsp. of the mixture into desired size and set on a baking sheet. Repeat.
7. Bake at 375° for 20 minutes, turning at the halfway point.
8. Remove once golden brown and generously sprinkle with salt.
9. Enjoy!



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