

Cornell Cooperative Extension | Schoharie and Otsego Counties

Schoharie County

173 South Grand St Cobleskill, NY 12043 518.234.4303 518.296.8310 Fax: 518.234.4305 schoharie@cornell.edu

Otsego County

123 Lake St Cooperstown, NY 13326 607.547.2536 Fax: 607.547.5180 otsego@cornell.edu

Oneonta Outreach

31 Maple St Oneonta, NY 13820 607.433.2521 Fax: 607.436.9682

cceschoharie-otsego.org

Zucchini Rounds

Ingredients:

- ²/₃ cup reduced fat Bisquick *
- 1/4 cup Parmesan cheese
- 2 large eggs, slightly beaten
- 4 large egg whites, slightly beaten
- ½ teaspoon garlic powder
- 2 medium zucchini, grated (approximately 4cups) vegetable oil spray

Makes 8 servings - 28% calories from fat

Nutri	tion	Fa	cts
Serving Size Servings Pe			
Amount Per Se	rving		
Calories 80	Calc	ories fron	n Fat 25
		% Da	aily Value
Total Fat 2.5g			4%
Saturated Fat 1g 5			5%
Trans Fat 0g			
Cholesterol 55mg 18%			
			8%
Total Carbohydrate 9g 3%			
Dietary Fiber 1g 49			
Sugars 2g			
Protein 6g			
	,		2 4 5 0 /
Vitamin A 4% • Vitamin C 15%			
Calcium 6%	•	ron 4%	
"Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or eds:	
Total Fat	Less than	2,000 65g	2,500 80a
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium Total Controlunto	Less than	2,400mg	2,400mg
			375g 30g
Calories per gran	n: Carbohydrate	•	-

Instructions:

- 1. Spray non-stick skillet with cooking spray.
- 2. In a large bowl mix Bisquick, cheese, eggs, egg whites, garlic powder and grated zucchini together.
- 3. Cook rounds by dropping 2 Tablespoons of zucchini mixture onto heated skillet. (Cooking as many as will fit in pan.)
- 4. Brown first side then flip and brown other side removing from pan when thoroughly cooked.
- 5. Repeat steps 3 and 4 with remaining mixture.

Note:

• Top zucchini rounds with lite sour cream, spaghetti sauce or applesauce.



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