BeWell recipe of the month:

Zucchini “Waffles”

From the kitchen of Lisa McPherson from the Medicine/Oncology Department

Ingredients:

- 1 cup zucchini (grated)
- ¼ cup onion (grated)
- 2 eggs (beaten)
- ¼ cup mozzarella
- 1 tbsp. 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!