Broccoli Tots

Servings 15 tots

Ingredients

12 oz broccoli, cut into small florets
¼ cup scallions, thinly sliced
2 cloves large garlic, finely diced
¾ cup shredded cheddar cheese
1 egg, beaten
¾ cup bread crumbs
salt to taste, pepper to taste
2 teaspoons Sriracha, optional but recommended

Preparation

Fill a medium saucepan with water and bring to a boil. Season with salt.

Blanch the broccoli in boiling water for about two minutes.

Drain and finely chop the cooked broccoli.

In a mixing bowl, add broccoli, scallions, garlic, cheddar, egg, and bread crumbs, and optional hot sauce of choice.

Mix well and chill in the refrigerator for 15–20 minutes.

Preheat oven to 400°F (204°C). Spray a nonstick baking sheet with nonstick spray.

Shape the mixture into tot shapes and spread them evenly on the sheet.

Bake for 8–9 minutes.

Flip and then bake for an additional 8–9 minutes on the other side until golden brown. Enjoy!

www.rollingharvest.org