Jacob Benton

Junior

Protein

Cherokee

Cheesy Broccoli Bites

2 cups broccoli florets
2 large eggs
1/2 teaspoon salt
1/2 cup panko bread crumbs
1/2 cup Parmesan cheese, grated
2 tablespoons olive oil

Steam broccoli until tender. Add broccoli, egg, salt, bread crumbs, and Parmesan to a food processor or blender. Blend until finely chopped. Using 1 tablespoon at a time, form into balls.

Heat oil in a skillet. Carefully drop balls of mixture into hot oil, then flatten with a spatula. Cook both sides until crispy. Serve warm. Recipe yields 4 servings.