



Philly Steak Cheese Fries

Introduction

Parmesan Zucchini Potato Muffins are a delightful and savory treat that effortlessly combine

the flavors of fresh vegetables with the richness of cheese. These muffins are not only easy to make but also packed with nutrients, making them a great option for breakfast, a snack, or even as a side dish at dinner. By incorporating zucchini and potatoes, you get a moist texture while the Parmesan adds a delicious depth of flavor. Let's dive into how to whip up this delicious recipe!

Detailed Ingredients with measures

2 medium zucchinis, grated
2 medium potatoes, grated
1 small onion, finely chopped
2 cloves garlic, minced
1/2 cup all-purpose flour
1/2 cup grated Parmesan cheese
2 large eggs, lightly beaten
1 teaspoon baking powder
Salt and pepper, to taste
1/4 cup vegetable oil
Sour cream and chopped chives, for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cooking Time: 25 minutes

Total Time: 40 minutes

Yield: 12 muffins



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Detailed Directions and Instructions



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