

Zucchini Tortillas

Ingredients:

- 4 cups zucchini shredded
- 2 large eggs
- 1 bag ranch balls, crushed / crumbled
- 1 serving/scoop cheese sauce - dry
- ¼ tsp onion powder
- ¼ tsp garlic powder
- ¼ teaspoon salt

Directions:

1. Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper.
2. Using a cheesecloth, ring dry the zucchini in small batches. 1 separated into 10 batches. Make sure you wring dry the zucchini in small batches to get rid of as much moisture as possible. If your zucchini is not dry enough, the batter will be too wet to work with.
3. Place zucchini in a large bowl, add eggs, ranch balls, cheese sauce, onion powder, garlic powder and salt. Mix until everything is completely combined.
4. Scoop up ¼ cup zucchini batter. Place onto prepared baking sheet Place 4 zucchini batter mounds on each baking sheet, spacing them far apart so that you can form 5 inch circles..
5. Flatten each mound until it forms a 5 inch circle. Place baking sheets into oven and bake for approximately 20 minutes or until edges turn a golden brown and surface also has browning. Let the zucchini tortillas cool before removing.

Servings: 4 tortillas = 2 cups zucchini, 1oz protein, 1 Diet Right product