

From Elinore K

Zucchini Frittata

4 1/2 cup grated zucchini, drained
6 eggs, slightly beaten
1 3/4 cup bisquick
1/2 cup chopped onion
1/2 cup parmesan cheese (grated)
1/2 cup oil
2 tablespoons chopped parsley
1/2 teaspoon garlic salt
1/2 teaspoon pepper (white or black)

mix all ingredients together bake in 9x13" pan at 350 degrees until lightly browned (about 40 to 45 min) I serve it warm with additional sprinkled parmesan and romano cheese on top. Can serve warm or cold.

Enjoy

Note: I've substituted eggs for egg beaters and light bisquick with success for a healthier version