Broccoli Cheese Balls

Description

These Broccoli Cheese Balls are super simple and can be made in less than 30 minutes.

Summary

Yield: 30
Prep Time: 30 minutes
Category: Vegetables
Cuisine: American

Ingredients

- 1 lb broccoli florets, finely chopped
- 2 cup shredded cheese, your choice
- 3 eggs, beaten
- 1 cup Italian Bread Crumbs

Instructions

In a bowl add the broccoli and cheese.

Beat the eggs and add to the broccoli.

Add the bread crumbs and mix well.

Using your hands for the mixture into golf ball sized balls.

Place the balls on a foil covered baking sheet.

Bake in a preheated 375 degree oven for about 20 minutes, turning halfway through cooking.