

## Zucchini Bites with 2 Dipping Sauces

Servings: 25 – 30 bites

### Ingredients

#### Hatch Chile Cilantro Sauce

- 1 hatch chili – roasted, peeled and seeded
- ½ cup mayo
- ½ cup yogurt or sour cream
- ½ cup cilantro
- 2 cloves garlic
- juice of ½ a lime + some of its zest
- 1 tablespoon apple cider vinegar
- pinch salt, pepper, Mexican oregano, honey Aleppo seasoning, ground cumin

#### Sriracha Lemon Agave Sauce

- 1 cup yogurt or mayo
- 1 – 2 tablespoons sriracha sauce
- 1 – 2 tablespoons agave nectar
- 4 teaspoons lemon juice + some of its zest
- pinch salt, pepper

#### Zucchini Bites

- 1 cup shredded zucchini (8 – 9 inches long, about 2 inches diameter) – squeezed as dry as possible
- 1 egg
- 1/3 cup almond flour/meal or bread crumbs
- ¼ cup parmesan cheese
- 2 tablespoons fresh chives – chopped
- 1 tablespoon fresh parsley – chopped
- 1 teaspoon dried Mexican oregano
- pinch salt, pepper
- 1 clove garlic - grated

#### Directions

Heat grill and place pepper(s) directly on the grill. As soon as the skin chars (turns black), turn the chili slightly and grill until charred. Keep turning as the skin chars until the pepper is charred all the way around. Remove and either place in a zip-lock bag or a bowl and cover with plastic wrap. Let sit about 30 minutes. Don't go too long as the skin gets harder to remove if you do.

Preheat oven to 425°. Line a baking sheet with foil or parchment and lightly coat with either oil or cooking spray. Shred the zucchini and squeeze out as much liquid as possible (I like to use nut milk bag for this) and set aside.

In a food processor, put all the ingredients for the chili cilantro sauce and pulse until the sauce comes together. Transfer to a serving bowl and refrigerate.

In a small bowl, whisk the ingredients for the sriracha lemon agave sauce until it comes together. Refrigerate until ready to serve.

In a medium bowl, whisk the egg. Add all of the other ingredients but the garlic. Grate the garlic over the bowl and stir to combine.

Add the zucchini and stir. Scoop small balls onto the prepared baking sheet (I used a #70 disher). Form the scoops into balls and place the baking sheet into the oven. Bake approximately 15 – 20 minutes until golden brown.

Remove from the oven, plate and serve with the dipping sauces.

Note: this is not a good dish to prep ahead of time, unless you bake the bites and then reheat. The zucchini will continue to leach liquid and they bake up weird.