

## Baked Zucchini Tater Tots

### Ingredients:

2 medium-sized Zucchini  
2 Russet Potatoes, peeled  
1 tsp Salt  
1 tsp dried Oregano

### Directions:

Place a medium-sized pot on the heat with a steaming basket and add two inches of water. Place the potatoes in the pot, cover and cook until soft but so that there's still some resistance, about 1 hour. Drain and let cool completely.

Preheat oven to 350F/180C. Grate the potato and place it in a bowl.

Grate the zucchini, place it in a clean dishtowel or nut milk bag and squeeze out as much liquid as possible. Add it to the bowl with grated potato. Add the salt and dried oregano, then mix well and shape it to small cylinders.

Place on a baking sheet covered with parchment paper and bake for 20-30 minutes, flipping half way. Serve with organic ketchup and enjoy!