



Cloud-Soft Egg White and Zucchini Plate

Printable recipe guide

Ingredients and step-by-step preparation in one easy guide

INGREDIENTS

- 4 large egg whites
- 1 medium zucchini, grated
- 1/2 cup cooked white rice
- 1 tablespoon olive oil
- 1/4 cup low-sodium vegetable broth (homemade or store-bought without added salt)

STEP-BY-STEP PREPARATION

- 1 In a non-stick skillet, heat the olive oil over medium heat.
- 2 Add the grated zucchini and sauté for about 5 minutes until softened.
- 3 In a separate bowl, whisk the egg whites until frothy.
- 4 Add the cooked white rice to the skillet with the zucchini and pour the egg whites over the top.
- 5 Gently stir to combine and cook for another 5-7 minutes, or until the egg whites are fully cooked and fluffy.
- 6 If using, add the low-sodium vegetable broth to moisten the mixture and serve warm.

NUTRITIONAL AND SUPPLEMENT REVIEW

No laboratory-verified nutrient analysis is provided. Supplement topics: No supplement recommendation is provided.. Ask your veterinarian to select any products and exact amounts.

SAFETY CHECK

Check every ingredient and product label. Do not use onion, garlic, chives, leeks, xylitol, grapes, raisins, chocolate, macadamia nuts or added seasoning. Verify the final portion with your veterinarian before feeding. If accidental ingestion is suspected, contact a veterinarian or animal poison-control service.