



Egg White and Zucchini Cloud Topper

Printable recipe guide

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

INGREDIENTS

- 2 large egg whites
- 1 medium zucchini, grated
- 1 tablespoon olive oil
- 1/4 cup water

STEP-BY-STEP PREPARATION

- 1 Preheat the oven to 350°F (175°C).
- 2 In a small bowl, whisk the egg whites until frothy.
- 3 In a steamer or microwave-safe dish, combine the grated zucchini and water.
- 4 Remove the zucchini from the heat and let it cool slightly.
- 5 In a mixing bowl, combine the steamed zucchini with the whisked egg whites and olive oil.
- 6 Spread the mixture onto a baking sheet lined with parchment paper, forming small mounds.
- 7 Bake in the preheated oven for about 10 minutes, or until the egg whites are set and slightly golden.

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.