

YELLOW SQUASH POTATO PATTIES

70 Cal. per serving – **SERVES 8**

1 1/2 cups shredded yellow squash (unpeeled)
1 cup shredded new potatoes (unpeeled)
1 small onion, minced
2 egg's (or egg substitute)
1& 1/2 cups dried bread crumbs
1 tsp. salt
1/4 cup toasted wheat germ
1/4 tsp. basil
1/4 tsp. Italian seasoning

COMBINE all ingredients and mix thoroughly. Form into patties on greased cookie sheet. Bake at 350° till lightly browned. Serve with applesauce, hot tomato sauce or yogurt.