

# Crispy Cottage Cheese Treats

Satisfy your snack cravings with these deliciously crispy cottage cheese treats. Perfectly seasoned and pan-fried until golden brown, they make for a nutritious and satisfying bite.


**15 min**

Total time

**easy**

Difficulty

**250**

kcal / serving

## Ingredients

- 1/2 cup cottage cheese
- 1/4 cup breadcrumbs
- 1 tablespoon fresh parsley, chopped
- 1/2 teaspoon garlic powder
- Salt and pepper to taste
- 1 tablespoon olive oil
- 1 egg, beaten

## Steps

- 1 In a mixing bowl, combine cottage cheese, breadcrumbs, parsley, garlic powder, salt, and pepper.
- 2 Mix until well combined and form the mixture into small patties.
- 3 Dip each patty into the beaten egg to coat.
- 4 Heat olive oil in a skillet over medium heat.
- 5 Fry the patties for about 3-4 minutes on each side or until golden brown and crispy.
- 6 Drain on a paper towel and serve warm.