**POPOVER VEGGIES**

**Ingredients:**

1 head broccoli

½ head cauliflower

½ zucchini

8 oz. bag baby carrots

1 c. milk

1 Tbsp. margarine, melted

1 c. flour

¼ tsp. salt

2 eggs

Oil for frying

**Directions:**

1. Heat oil in frying pan/deep fat fryer on medium heat.
2. Cut vegetables into bite-sized pieces.
3. Beat just until smooth the milk, margarine, flour, salt and eggs.
4. Dip vegetables into the batter and fry in hot oil until puffy and golden brown.
5. Remove from pan with tongs and drain on paper towels.
6. Serve warm.