

Zucchini Slice

Easy Recipes



Serves 4

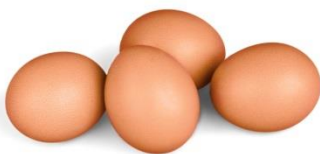
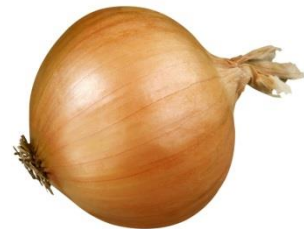
Ingredients:

1 zucchini
1 brown onion
200 grams of bacon
1 cup of self raising flour
5 eggs
1 cup of grated cheese (in a packet)

Equipment:

Big bowl
Small bowl
Chopping board
Knife
Grater
Lamington tin (30cm x 20cm) greased with margarine

Margarine



Start:

1. Wash hands with soap and water
2. Clear bench
3. Gather all of the ingredients
4. Gather all of the cooking equipment
5. Set the oven to 170 degrees Celsius (fan forced)



Method:

1. Grate the zucchini
2. Chop the onion small (use your chopper or grate)
3. Chop the bacon in to small pieces
4. Crack the 5 eggs in to a bowl and whisk
5. Place ALL the ingredients into the big bowl and mix
6. Grease your tin using margarine
7. Add the mixture
8. Bake for 30 minutes **Set timer for 30 minutes**
9. Check oven once timer alarms. The slice should be lightly brown on top and firm when touched
10. Chop up cucumber and tomato and serve with the zucchini slice
11. **Turn oven OFF**

To serve: Serve with salad. E.g. tomato, lettuce and cucumber. You can also add a drizzle of balsamic vinegar.

Tip:

- Left over zucchini slice can be put in a suitable freezer container and stored in the freezer as individual slices. These make a quick and easy lunch option.

Store:

- Fridge - 2 days
- Freeze – 1 month

This recipe has been adapted from a recipe published on [Taste.com.au](https://www.taste.com.au)

