

ZUCCHINI SLICE

INGREDIENTS

5 eggs
1 cup of self raising flour
375grams grated zucchini
1 chopped onion
200grams chopped bacon
1 cup of grated cheese
60ml (1/4 cup) vegetable oil

METHOD

1. Preheat oven to 170 degrees Celsius.
2. Fry onion and set to one side to cool.
3. Fry bacon and set to one side to cool.
4. Hand whisk eggs to beat.
5. Add the rest of the ingredients to the beaten eggs (including cooked onion and bacon).
6. Mix the all of the ingredients together with a wooden spoon.
7. Pour the mixture into a buttered (greased) lamington style tin or glass dish.
8. Bake in the oven for 30 minutes at 170 degrees Celsius.

HOT TIPS

1. Make sure the onion and bacon cool before mixing with the other ingredients.
2. Ensure the dish is well greased before putting the mixture into it.
3. This slice can be served hot or cold.
4. This recipe can be cooked in muffin or cupcake trays to make individual ones.
5. This recipe can also be cooked in either short crust pastry or puff pastry to make quiche style tartlets.

