

ZUCCHINI SLICE

INGREDIENTS

5 eggs

150g (1 cup) self-raising flour, sifted

375g zucchini, grated

1 large onion. Finely chopped

200g rindless bacon, chopped

1 cup grated cheddar cheese

60ml ($\frac{1}{4}$ cup) vegetable oil

METHOD

1. Preheat oven to 170°C. Grease and line a 30 x 20cm lamington pan
2. Beat the eggs in a large bowl until combined. Add the flour and beat until smooth, then add zucchini, cheese and oil and stir to combine.
3. Add the oil to a pan and heat over medium heat. Add the onion and bacon and cook, stirring occasionally, for 5 minutes or until the onions softens. Transfer to the bowl with egg mixture. Season with salt and pepper.
4. Pour into the prepared pan and bake in oven for 30 minutes or until cooked through.

