

Zucchini Slice

Season: Spring

Serves: 12

Recipe source: Adapted from Taste

Fresh from the garden: Herbs, zucchini

Equipment:	Ingredients:
Large bowl	5 eggs
Whisk	1/4 vegetable oil
Grater	1 cup self raising flour, sifted
Chopping boards	375g grated zucchini
Knives	1 cup grated cheese
Sieve	150g bacon (pre cooked)
Spatula	1 onion chopped (pre cooked)
Slice tray 20x30cm	1/2 cup corn
Baking paper	Small handful of herbs, chopped
	Salt and pepper

What to do:

1. Preheat oven to 170°C, fan forced. Grease and line a 30 x 20cm lamington pan.
2. Whisk the eggs and oil in a large bowl until combined.
3. Add the sifted flour and beat until smooth.
4. Grate zucchini and cheese and add to mixing bowl. Add onion, bacon, corn, herbs and salt and pepper. Stir with spatula to combine.
5. Pour into the prepared pan and bake in oven for 30 minutes or until cooked through.