

# Zucchini slice

**Difficulty:** Capable cooks

**Type:** Lunch

**Allergy advice:** **Gluten, Egg, Dairy**

**Serves:** 36 tastes

**Source:** Adapted from taste.com.au

**From the garden:** Zucchini, eggs, herbs

**Season:** Summer

Equipment	Ingredients
<ul style="list-style-type: none"> <li>• Lamington tray OR muffin trays, (36 holes)</li> <li>• Large mixing bowl</li> <li>• Wire whisk</li> <li>• Small bowl, for cracking eggs</li> <li>• Chopping boards and mats</li> <li>• Cooks knives</li> <li>• Wooden spoon</li> <li>• Measuring cups</li> <li>• Large grater</li> </ul>	<ul style="list-style-type: none"> <li>• 7 eggs</li> <li>• 3 cups Self Raising flour</li> <li>• 500 grams Zucchini, grated</li> <li>• 1 large brown onion finely chopped</li> <li>• 1 cup corn kernels</li> <li>• 1 1/2 cups grated tasty or cheddar cheese</li> <li>• 1/4 cup parmesan cheese</li> <li>• 1/2 cup vegetable oil</li> <li>• 1/4 cup chopped herbs</li> </ul>

## What to do:

1. Preheat oven to 180 degrees, then prepare all of the ingredients as per the ingredients list.
2. Crack eggs one at a time, and place into a large mixing bowl. Whisk until combined.
3. Add the flour to the eggs and stir until smooth.
4. Squeeze excess liquid from zucchini using paper towels, then add to the egg mixture. Now add the diced onion, corn, cheeses, herbs and oil. Season with salt and pepper, then stir just to combine the mixture.
5. Thoroughly grease a lamington tray, OR muffin pan. This mixture should make approximately 36 small muffin sized portions.
6. If using a lamington tin, bake for 30 minutes or 20 minutes using the muffin trays.
7. Let cool, then serve!

**Notes:** for students with Gluten intolerance, use Gluten free Self-Raising flour