

Zucchini Slice



Fresh from the garden: Zucchini, eggs

Equipment:

clean tea towel
chopping board
cook's knife

Measuring cups
Measuring scales
Grater
Large mixing bowl
Wooden spoon
Spatula

Large baking tray
Plates to serve

Ingredients:

- 5 eggs
- 150g (1 cup) self-raising flour, sifted
- 375g [zucchini](#), grated (1 ½ cups)
- 1 large onion, finely chopped
- 4 rashers of bacon, chopped
- 1 cup grated cheddar cheese
- 1/3 cup vegetable oil
- Salt and pepper

Method (What to do):

1. Pre-heat the oven to 180 degrees.
2. Beat the eggs together in a large bowl until combined.
3. Add the flour to the bowl and mix gently until the mixture is smooth.
4. Add the zucchini, onion, bacon, cheese, oil, salt and pepper and stir to combine.
5. Pour the mixture into a well greased (or lined) baking dish and bake for 30 minutes.
6. Cut into slices to serve.