

Carrot and Zucchini Slice

Ingredients – Serves 12

- 2 medium carrots, grated
- 2 medium zucchini, grated
- 1 medium onion, diced
- 1 cup grated cheese
- 1 cup plain flour
- 5 eggs
- ½ cup olive oil



Method

1. Preheat oven to 180°C and line a standard slice tray with baking paper.
2. In a large bowl, combine grated carrot, zucchini, brown onion, grated cheese and plain flour. Stir until just combined.
3. In a separate bowl or jug combine eggs and olive oil, lightly whisk together.
4. Add wet ingredients to vegetable mixture and stir until well combined. Season lightly with salt and pepper.
5. Pour into prepared tray and flatten with a spatula or spoon. Bake in preheated oven for 45 minutes or until golden brown.
6. Leave to cool slightly and set before slicing. Can be served warm or cold.