

Zucchini Slice

ACNAS



Serves: 20

Prep Time: 15 minutes

Cook Time: 40 minutes

Ingredients

- 20 eggs
- 1.5kg zucchini, grated
- 4 onions, finely diced
- 300g diced shortcut bacon
- 4 cups self-raising flour
- 500g shredded cheese
- 500mL vegetable oil
- Salt and pepper

Method

1. Preheat an oven to 180C and grease 2 x large baking dishes.
2. Crack eggs into a large bowl and lightly whisk.
3. Grate zucchini and finely dice onions, OR shred in a food processor.
4. Add the zucchini, onion, bacon, flour, cheese and oil to bowl and combine everything thoroughly.
5. Season with salt and pepper and pour into baking dishes.
6. Bake for 30-40 minutes or until cooked through.

Recipe Notes:

Serve this recipe as a snack for morning or afternoon tea, or as a light meal option with a side of salad or steamed vegetables.

Food Group	Serves provided per portion
Vegetables	1.4
Fruit	0.0
Grain foods	0.8
Lean meat and alternatives	0.5
Milk, yoghurt and cheese	0.6