

zucchini slice



Cooked in Weber Baby Q using carrot instead of zucchini

ingredients:

375 grams zucchini - grated
1 large onion finely chopped
3 rashers bacon chopped
1 cup grated cheese
1 cup self-raising flour
½ cup oil
5 eggs, lightly beaten

extra grated cheese
paprika

step one: Pre-heat oven to 180°C.

step two: Place all ingredients into a large mixing bowl in the order as listed above.

step three: Using a wooden spoon, mix ingredients together thoroughly. Don't be tempted to use electric beaters. A wooden spoon is all that's needed.

step four: Pour mixture into a baking tray that has been lined with baking paper. Sprinkle top with extra cheese

and as much or as little paprika as desired. If you don't paprika, omit it.

step five: Bake for approx. 30 - 40 minutes or until golden brown on top. Allow to cool in tray before removing, then cut into slices of desired size.

helpful hints:

- I use tasty cheese because it is always in the fridge.
- You can substitute zucchini with any other vegetable. I have successfully used carrot, white potato, sweet potato and pumpkin - if you can grate it, you can use it.
- To jazz it up, pour half the mixture into the tray, sprinkle with cubes of Danish Feta, then spoon in the rest of the mixture ensuring the feta is covered.
- Although it is nice to have the top golden brown, over cooking will result in the slice being rubbery.
- This is great by itself or enjoyed with a fresh green salad.

Enjoy!