

Budding Chefs

Zucchini slice

It's the most searched for and downloaded vegetarian recipe in Australia. Quick, easy and something the whole family can enjoy.

Equipment:

- Grater
- Knife
- Chopping board
- Mixing spoon
- Measuring cup
- Baking dish- 2 litres
- Oven

Ingredients:

- 2 zucchini, grated
- 1 carrot , grated
- 1 onion, finely chopped
- 1 cup (150g) self-raising flour
- 6 eggs, beaten
- Salt & freshly ground pepper
- 1 cup (80g) grated cheddar

Method:

Step 1: Preheat oven to 180°C. Grease a 2 litre square or rectangular ovenproof dish. Place the zucchini, onion, carrot, flour and eggs in a mixing bowl. Mix until well combined. Season with salt and pepper.

Step 2: Pour the mixture into the dish. Sprinkle the cheese over the top. Bake for 35-40 minutes until slice is light golden and set. Cut into slices and serve hot or cold with mixed salad leaves on the side.