



INGREDIENTS

- Long & Short Juniors Pasta - 1/3 cup
- Carrots, grated, water extracted - 3 nos
- Zucchini, chopped - 1/2 cup
- Green, red, yellow bell peppers, chopped - 1 cup
- 2 eggs
- Salt to taste
- Oregano - 1 teaspoon
- Cheddar, grated - 1/2 cup
- Mozzarella for topping

STEPS FOR COOKING



01 Whisk two eggs with salt, oregano until slightly frothy.



02 Fold in the veggies and cheddar cheese.



03 Transfer into a small ramekin and top with mozzarella cheese.



04 Bake in 2000 C preheated oven until cheese is melted and golden.



05 Garnish with freshly chopped parsley.