



VEGETARIAN ZUCCHINI SLICE

Ingredients

5 eggs
170g zucchini (approx 1 large)
140 (1 cup) self raising flour
100g (1 packed cup) cheddar cheese, grated
50g (1/4 cup) olive oil
70g carrot (approx 1 medium sized)
100g sweet potato (approx 1/2 regular sized)
1 tsp mixed herbs
salt & pepper to taste
Extra cheese for sprinkling

Method

Preheat your oven to a 180 degrees Celsius (350F).
Lightly grease a square or rectangle baking tin with butter or oil and then line with parchment paper.
Grate zucchini, carrot and sweet potato.
In a large bowl, add your eggs and whisk.
Add zucchini, carrot, sweet potato, oil, and the cheese. Mix until combined.
Add flour, mixed herbs and salt and pepper and mix until it just comes together.
Transfer mixture to your baking tin, and then top with extra cheese.
Bake for approximately 35 minutes or until fully cooked all the way through and the cheese is golden and crispy.
Allow to cool for 10 minutes and then top with spring onion or your favourite herb.
Enjoy!