



# ZUCCHINI SLICE

## INGREDIENTS

- 5 eggs
- 1 zucchini (grated)
- 400g carrot (grated)
- 1 tin of corn kernels (drained)
- 1 onion (diced)
- 2 tsp mixed herbs
- $\frac{3}{4}$  cup self-raising flour
- 1 cup grated cheese
- 3 tomatoes (sliced)

## INSTRUCTIONS

1. Whisk eggs
2. Combine remaining ingredients (except tomato)
3. Spray tray with oil
4. Pour zucchini mix
5. Flatten and cover with tomato slices
6. Bake for 40-45 mins at 180 degrees celsius

## TIPS 'N' TRICKS

- You can include different vegetables in this recipe - mushroom or capsicum would taste great
- This zucchini slice is delicious served warm with salad or sliced up cold into lunch boxes the following day
- You can include fresh herbs (rather the dried mixed herbs) to add some different flavors. Depending on your taste, coriander or basil would go well