

ZUCCHINI SLICE



40 MINS



12 SERVES



FREEZER FRIENDLY

INGREDIENTS

- 6 eggs
- 1 1/2 cups wholemeal self-raising flour
- 1 cup reduced fat tasty cheese, grated
- 3 medium zucchinis, grated, squeezed to remove moisture or drained in a colander
- 1 medium carrot, grated
- 1 brown onion, finely diced
- 1 clove garlic, crushed
- 1/2 teaspoon pepper

DIRECTIONS

1. Preheat oven to 180 °C. Line a loaf tin with baking paper.
2. Add eggs to large bowl and whisk.
3. Add remaining ingredients.
4. Pour mixture into the tin and bake for 25 minutes or until a knife inserted comes out clean.
5. Allow to cool for 10 minutes in the tray before transferring to a wire rack to cool completely.

LUNCHBOX TIP

Slice and freeze in individual portions ready to be added straight to the lunchbox!

