

Tuna Slice



Preparation time:	60 mins
Serves:	12 people
User Rating:	★★★★☆

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Categories: Pantry and Fridge Staples, Dinner Recipes, Lunch Recipes

If you're after a versatile dish that's perfect for lunch, dinner, entertaining and for quick meals for the little ones - this tuna slice is for you!

Made with lots of pantry staples, it's easy-peasy to whip up and we guarantee everyone will love it too.



Ingredients

- 6 extra-large eggs
- 1 brown onion roughly chopped
- ½ packet of dry crackers
- 1.5 cups grated cheddar cheese
- 2 cans of tuna in olive oil – drain slightly but not too thoroughly
- 1 cup frozen peas – thawed and drained
- 1 cup frozen corn – thawed and drained
- 1 medium zucchini grated; fluid squeezed out

- ½ cup of milk
- 2 tomatoes, cut into slices
- Salt and pepper to season

Method

1. Preheat the oven to 180 degrees.
2. In a blender place crackers, onion and cheese – blend together so you get a crumbly mixture.
3. Place this in a bowl and combine with eggs, milk, tuna, and remaining vegetables.
4. Stir thoroughly to combine the ingredients.
5. Pour the ingredients into an oven tray and gently push in the tomato slices on top – make a gentle indentation.
6. Bake for 30 to 35 minutes until golden brown.

Notes

This is perfect for lunch boxes – for kids and adults – for parties, brunch etc – versatile!