

Zucchini Slice

55 mins

12 people

18 February 2021

Lunch Recipes , Lunchboxes & Snacks , Vegetarian



Ingredients

3 zucchinis, grated

1 onion, finely chopped

200g rindless shortcut bacon, finely diced*

1 ½ cup (150g) grated cheddar cheese

1 cup (150g) self-raising flour

3 tbsp olive oil

7 eggs

Salt and pepper

½ cup (120g) smooth ricotta

6 cherry tomatoes, halved

Method

1. Preheat oven 180°C/160°C (fan-forced) and grease and line a 30 x 20cm (base measurement) pan with baking paper.
2. Combine grated zucchini, onion, bacon, cheese and flour.
3. Whisk oil and eggs together and stir into flour mixture. Season with salt and pepper.
4. Pour into prepared pan and smooth the surface. Dollop tbsp. of ricotta and arrange cherry tomatoes over the top. Bake 35-40 minutes or until top is golden. Serve warm or cold.

Notes

*For a **vegetarian** version, omit bacon and add sliced mushrooms

- Zucchini slice will keep refrigerated for 2-3 days in a sealed container. Reheat in microwave or in a low oven.
- Freeze portions separately and add to lunch boxes.