Zucchini slice

Ingredients

- 150g self-raising flour
- 500g zucchini
- 3 eggs
- ¼ cup parmesan cheese
- 1 onion
- ground pepper
- 150g bacon
- 2 tomatoes
- salt

What to do

1. Preheat the oven to 180 degrees. Measure the oil, and then use a little to lightly brush the base and sides of the baking dish. Now line with baking paper.

2. Grate the zucchini using the largest hole of the grater.

3. Tip the gratings into a sieve to remove the excess moisture. Tip the zucchini into a large bowl.
Grate cheese then tip into the large bowl.

Peel and chop the onion as finely as you can, then add to the zucchini.

Add bacon.

Finally, add the flour.

In a medium bowl, lightly whisk the eggs, then add to the ingredients in the large bowl. Mix well and season with salt and pepper.

Spoon the mixture into the prepared baking dish and smooth the top.

Cut the tomatoes into slices and lay on top of the mixture.

Drizzle the remaining oil over the top. Bake for about 25-30 minutes until firm.

Remove from the oven and allow to cool a little before cutting into squares.
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