

Zucchini Slice

Serves 6, Prep 5 minutes, Cook 25 minutes, Freezer friendly.

Ingredients:

- 6 eggs
- 1 ½ cup wholemeal self-raising flour
- 1 cup reduced fat tasty cheese, grated
- 3 medium zucchinis, grated
- 1 medium carrot, grated
- 1 onion, finely diced
- 2 cloves garlic, crushed
- Pinch of pepper

Method:

1. Preheat oven to 180°C and grease a lamington tray.
2. Beat eggs lightly with a whisk and then add remaining ingredients.
3. Pour mixture into pan and bake for 25 minutes or until a knife inserted comes out clean and slices come away from the edges.
4. Allow to cool for 10 minutes in the tray before transferring to a wire rack to cool completely.