Zucchini Slice

Ingredients

1 Onion

3 Rashers Bacon

375gm Zucchini

190gm Cherry Tomatoes

15gm Crushed Garlic

115gm Shredded Cheese

135gm Self Raising Flour plus 50gm for topping

5 Eggs

60gm Olive Oil

5gm Salt

2gm Pepper

* **Gather ingredients and read through recipe.**
* **Preheat oven to 200 degrees centigrade.**
* **Wash Vegies in cold water.**
* **Dice Onion and Bacon and cook over medium heat in a pan, then set aside.**
* **In the food processor blend the Corn Flakes into a coarse crumb.**
* **Grate the Zucchini into a large bowl, then add all the other ingredients except the tomatoes and cheese for sprinkle, then mix well to combine.**
* **Prepare a baking tray with baking paper and pour the mixture into the tray.**
* **Break up the tomatoes with your hands and scatter them into the batter.**
* **Sprinkle the Corn Flakes and Cheese over the top.**
* **Place the baking dish into the oven and set the temperature to 180 degrees centigrade and bake for 30-40mins. Check at 30 minutes to make sure the colour isn’t too dark.**
* **Flour can be substituted with Gluten Free Self Raising Flour**