

Zucchini and Feta Slice

Serves: 6

Prep time: 20 minutes

Cook time: 50 minutes



1 ½ serves per portion

Ingredients

1 large zucchini, grated
2 small sweet potatoes, grated
1 bunch shallots, peeled and thinly sliced
1 bunch mint, chopped
½ small capsicum, finely diced
5 eggs
½ cup plain Greek yoghurt
1 tablespoon olive oil
Cracked black pepper
1 cup wholemeal self-raising flour
200g feta cheese, reduced fat, crumbled
½ cup mozzarella cheese, grated

Method

PREHEAT oven to 180°C. Line a 20x20x5cm pan with baking paper.

ADD vegetables to large bowl. In another medium bowl, whisk eggs with yoghurt, oil and pepper.

GRADUALLY add flour to the egg mixture, making a thick batter.

ADD feta to the vegetables then stir batter through the vegetables until combined well.

POUR into prepared baking dish and sprinkle over mozzarella.

BAKE in oven for 45 to 50 minutes or until set and golden.



Everyday Food

Recipe courtesy of Lyn Tucker, Bundaberg Branch