

## Zucchini slice

A dear family friend from my childhood gave this recipe to me the last time I visited her. At the time she was very ill but made the effort to entertain us and served us this delicious slice. Of course, I just had to have the recipe; it's really easy and it's always a hit, great served hot or cold, with vegetables or with salad. Tastiest in Summer when the zucchinis are at their best.



Shopping list (for 4-6 servings):  
- I used Australian standard measuring cups  
 $\frac{3}{4}$  cup self-raising flour (or plain flour + baking powder)  
3 cups grated zucchini  
1 cup finely chopped onion (usually one medium onion)  
1-1½ cups grated cheese (tasty or similar)  
3 chopped rashers of bacon

OR

1½ cups chopped ham  
Crushed garlic (optional)  
Salt & Pepper to taste  
4 large eggs  
½ cup vegetable oil of choice

...and for the topping:

Fresh breadcrumbs  
Parmesan cheese  
Parsley (optional)

Oil

freshly grated parmesan

### Method

Heat oven to 200°C

Place flour, zucchini, onion, cheese, bacon or ham, garlic, salt and pepper in a large bowl. Beat eggs and oil together and add to dry ingredients. Stir well.

Sprinkle some fresh breadcrumbs on the bottom of an oven dish, then pour in mixture. Cover with topping and bake for about 40-45 minutes or until set.

### Topping

Mix together breadcrumbs, cheese and parsley. Either add oil until it becomes a paste or sprinkle the breadcrumb mix onto the slice and spray with oil.



Contributed by

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One in a series of recipes contributed by our volunteers

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