



Classic Zucchini Slice

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Traffic light category: **Green** Serves: 8 (200g)

Ingredients

- 2 large zucchini, coarsely grated
- 3 spring onions, thinly sliced
- 60g baby spinach leaves, finely shredded
- 1 tablespoon coarsely chopped dill
- 1 cup self raising flour
- ½ cup reduced fat cheddar cheese, grated
- 100g reduced fat fetta cheese, crumbled
- 1½ cups frozen peas
- 5 medium eggs, lightly whisked
- 60mL reduced fat milk
- 1 tablespoon olive oil

Method

1. Preheat oven to 180°C. Grease a 20cm x 30cm lamington tray, line with baking paper, allowing paper to overhang edges
2. Combine zucchini, spring onion, spinach, dill, flour, cheese, half the fetta and 1 cup of the peas in a large bowl
3. Whisk egg, milk, and oil in a small bowl. Add to zucchini mixture and combine
4. Spoon into prepared tray and smooth down
5. Sprinkle with the remaining peas and fetta
6. Bake for 40 minutes or until firm to the touch. Serve warm or cold.



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