

ZUCCHINI SLICE

- 5 med. zucchini
- 4 ½ cups s/r flour
- 12 eggs
- 2 onions
- ~~3 tbsp veggie stock~~
- 2 carrots
- 2 corn
- 4 cups grated cheese
- 4 cloves garlic
- 1/3 cup fresh thyme

1. Preheat oven to 180-200 degrees.
2. Wash zucchini and carrots, then grate and place into a large bowl.
3. Peel and cut corn off the cob, then add to bowl.
4. Finely dice onions.
5. Beat eggs in a separate bowl, then add veggie stock.
6. Grate cheese, then finely chop garlic and thyme.
7. Place all ingredients together in a large bowl and mix well.
8. Grease 2 baking trays with nutelex/butter and pour mixture into trays.
9. Bake for 30-40 mins until golden brown. (Alternatively, place mixture into 3 muffin trays = 36 muffins)