



Recipe of the Week

ZUCCHINI SLICE & CHEESY ZUCCHINI BAKE

ZUCCHINI SURPLUS! This is the time of year when zucchini can go 'rogue' overnight and it's hard to keep on top of them so here's a couple of recipes to use up any surplus.

Cheesy Zucchini Bake

1. Line a large baking dish with baking paper
2. Slice zucchini, about 1cm thick lengthwise
3. Place in a single layer in the dish and scatter with fresh breadcrumbs (Vogels works well)
4. Sprinkle with chilli flakes and cover with grated Parmesan cheese
5. Drizzle good quality olive oil over the top and bake at 180 degrees C for 20 minutes

Zucchini Slice

400g grated zucchini
1 finely chopped onion
5 chopped bacon rashers,
5 beaten eggs,
1 cup grated cheese,
1 cup of flour
½ cup quality oil
1 ½ teasp baking powder
Salt & pepper to taste

Mix all ingredients together, pour into a greased dish and bake at 180 degrees C for 30 - 40 minutes.

Recipe courtesy Jennifer Cox, NZ Gardener 2016 Garden Diary