Zucchini Slice

Ingredients

½ cup of olive oil
500 grams zucchini
150 grams Parmesan cheese
1 onion
150 grams bacon
150 grams self-raising flour
3 eggs
Salt
Freshly ground black pepper
2 large tomatoes (or quite a few cherry tomatoes)
Baking paper to line your baking dish

Method

Preheat the oven to 180°C. Measure the oil, then use a little to lightly brush the base and sides of the baking dish (lamington size dish is best). Line your baking dish with the baking paper.

Grate the zucchini and cheese and tip into a large bowl. Peel and chop the onion and add to the zucchini mixture. Chop the bacon into little pieces and also add to the bowl. Finally add the flour.

In another bowl, lightly whisk the eggs, then add these to the large bowl. Mix well and season with salt and pepper. Spoon the mixture into the prepared baking dish and smooth the top. Cut the tomatoes into thick slices (or if using cherry tomatoes, cut in half) and lay the slices on top of mixture. Drizzle the remaining oil over the top. Bake for about 25-30 minutes until firm.