

Zucchini and Bacon Quiche

✕ Sarah's lunchtime Quiche ✕

Ingredients:

- 375g Zucchini, grated (2 Medium)
- 5 Eggs
- 2 Middle Rashers Bacon (300g)
- 1 Cup Self Raising Flour
- ¼ cup oil
- 1 large handful of grated cheese (1 Cup)
- 1 Brown Onion, diced
- Salt/Pepper to taste

Method:

- Mix ingredients together
- Put in a square or rectangular baking dish and cook for approximately 40 minutes, or until golden finish.

Previous recipes: Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding, Chicken and Mushroom Pasta. If you've missed any, let me know and I can get you a new copy.

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