

## Zucchini Pie

Serves 4 – 6

### Preparation

Grease 23 x 25 cm roasting or lasagne dish  
Pre-heat oven to 200°C

### Ingredients

3 cups (500g) grated zucchini (use large zucchini)  
1 large onion, finely diced  
4 eggs, lightly beaten  
1½ cups of grated cheese  
½ teaspoon Celtic sea salt  
¾ cup flour (non wheat – spelt, rice, barley)  
1 teaspoon baking powder  
1 tablespoon mixed fresh herbs (parsley, marjoram, oregano, basil)  
tomato slices (optional)  
freshly ground black pepper (optional)  
additional grated cheese or Parmesan

### The method

Grate the zucchini into a very large mixing bowl.  
Add finely diced onion, lightly beaten eggs, grated cheese, salt and herbs. Mix well using spatula.  
All flour/baking powder, folding under well.  
Pour mixture into prepared baking dish (mixture will rise during baking – do not fill more than 2/3 full)  
If you like, arrange tomato slices on top and sprinkle with extra grated cheese or parmesan  
Bake at 200°C (electric) for 24 to 40 minutes or until centre feels firm and top has browned slightly. Sprinkle with freshly cracked black pepper (if desired)  
Leave to stand for at least 5 minutes before cutting into pieces.

### Serving suggestion

Fresh mixed garden salad

### Hint

Tastes good cold and makes an excellent school lunch or snack the next day.

Courtesy: *The best of home cooking*, Alison Holst  
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