



Vegetable Slice

| Equipment | Ingredients |
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| Green chopping board | 1 carrot grated |
| Large mixing bowl | 1 zucchini grated |
| Medium mixing bowl | ½ sweet or 1 regular potato grated |
| Cook's knife | 1 cup frozen corn (or peas) |
| Grater | 1 silverbeet leaf or handful of spinach |
| Fork | (optional) leaves finely chopped |
| Wooden spoon | 1 onion finely chopped |
| Measuring cups | 1 cup grated cheese |
| Medium baking dish | ½ cup Self Raising flour |
| | 2 eggs |
| | 1/2 cup milk |
| | ¼ cup feta cubes or extra cheese (optional) |



Method

1. Ask an adult to supervise, follow the safety steps and preheat oven to 200° Celsius with light and fan on.
2. Grease baking tray with oil spray or use a paper towel with a bit of cooking oil.
3. Prepare vegetables as instructed and place in medium bowl.
4. Crack eggs into large bowl and whisk with a fork.
5. Add vegetables to egg and stir to combine.
6. Into the egg and vegetable mixture, add milk, grated cheese and flour, mix well with a wooden spoon.
7. Transfer mixture into a greased baking dish.
8. Top mixture with crumbled feta cheese or extra cheese of your choice.
9. Bake in preheated oven for 30-40 minutes until set. Let cool before slicing.