

Zucchini Bread Recipes

Easy Zucchini Slice With Turkey Bacon

15 min Prep time	**35 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**Australian** Cuisine

Ingredients

Main Ingredients

- [ ] 3 medium zucchinis, grated (about 3 cups)
- [ ] 1 cup turkey bacon, finely chopped
- [ ] 1 large onion, finely grated
- [ ] 1 cup grated cheddar cheese
- [ ] 1 cup self-raising flour
- [ ] 1/2 cup vegetable oil
- [ ] 5 large eggs
- [ ] 1/4 cup milk
- [ ] Salt and pepper to taste

For Topping

- [ ] 1/4 cup extra grated cheddar cheese
- [ ] 1 tablespoon chopped parsley (optional)

Instructions

1. Preheat your oven to 350°F (180°C). Grease and line a 9x13 inch baking pan with parchment paper, leaving some overhang for easy removal.
2. Place the grated zucchini in a clean tea towel and squeeze firmly to remove as much liquid as possible. This step is crucial for a non-soggy slice. Set aside.
3. In a small frying pan, cook the chopped turkey bacon and grated onion over medium heat for 4-5 minutes, until the onion is soft and the bacon is lightly browned. Let it cool slightly.
4. In a large bowl, whisk together the eggs, oil, and milk until well combined. Season with a good pinch of salt and pepper.
5. Add the squeezed zucchini, the cooked turkey bacon and onion mixture, and the grated cheese to the egg mixture. Stir gently to combine.
6. Sift the self-raising flour over the wet ingredients. Use a spatula to fold everything together until just combined. Don’t overmix.
7. Pour the batter into the prepared pan and spread it evenly. Sprinkle the extra cheese (and parsley, if using) over the top.
8. Bake for 30-35 minutes, or until the top is golden brown and a skewer inserted into the center comes out clean.

9 Let the slice cool in the pan for at least 10 minutes before lifting it out using the parchment paper. Cut into squares and serve warm or at room temperature.

Nutrition per serving

285 kcal	14 g	18 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Squeezing the zucchini thoroughly is the most important step for the right texture.
- This slice freezes beautifully. Cool completely, wrap well, and freeze for up to 3 months.
- You can add up to 1/2 cup of other grated veggies like carrot, but squeeze them well too.