

COURTESY OF ALLAN FROM NUNAWADING COMMUNITY GARDEN

ZUCCHINI QUICHE

Pre-heat oven to 200°C

Ingredients:

2 Sheets Puff Pastry

5 eggs

2 cups grated tasty cheese

6 spring onions

½ cup diced capsicum

400g Grated Zucchini

50g bacon bits

250 ml bottle Lite Cream

- Line dish with pastry
- Combine eggs and cream
- Add other ingredients, mix well

- Pour mixture into dish,
- Sprinkle with ground pepper.
- Cook 20 minutes at 200°C
then
- Cook another 20 minutes at 160°C
- Serve.