



## Zucchini Bake: A Delicious Alternative to Pizza

### Description

#### Necessary Materials:

- **3 zucchinis**, grated
- **1 onion**, finely chopped
- **1 carrot**, grated
- **1 red pepper**, finely diced
- **Parsley**, chopped (to taste)
  
- **3-4 tablespoons of vegetable oil (25 ml)**
- **1 teaspoon salt**
- **1 teaspoon of black pepper**
- **3 eggs**
- **1.5 cups of milk (300 ml)**
  
- **2 cups of flour (240 grams)**
- **150 grams of cheddar cheese**, grated

#### Preparation:

1. **Preheat the Oven:** Start by preheating your oven to 200°C (392°F). Grease a baking dish with a bit of vegetable oil or line it with parchment paper.
2. **Mix the Vegetables:** In a large mixing bowl, combine the grated zucchinis, onion, carrot, red pepper, and parsley. Add salt and black pepper, mixing well to ensure the vegetables are evenly seasoned.
  
1. **Prepare the Batter:** In another bowl, beat the eggs and then whisk in the milk. Gradually add the flour to this mixture, stirring continuously to avoid lumps, until a smooth batter forms.
2. **Combine:** Pour the egg and flour batter into the bowl with the mixed vegetables. Stir until the vegetables are well coated with the batter.
  
1. **Add Cheese:** Fold in half of the grated cheddar cheese into the mixture, saving the rest for

topping later.

2. **First Bake:** Pour the mixture into the prepared baking dish, spreading it evenly. Place in the preheated oven and bake for 35 minutes.
1. **Add More Cheese and Bake Again:** After the first baking time, carefully remove the dish from the oven and sprinkle the remaining cheddar cheese on top. Return to the oven and bake for an additional 15 minutes, or until the cheese is melted and golden.
2. **Serve:** Let the zucchini bake cool slightly before cutting into pieces. Serve warm, and enjoy the melty cheese and tender vegetables in every bite.

### Category

1. Granda Recipes

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