

# Ham and Vegetable Slice



## INGREDIENTS:

- ★ 1 medium zucchini, grated
- ★ 1 small carrot, peeled, grated
- ★ 1 medium red capsicum, finely chopped
- ★ 100g Primo reduced-fat ham, chopped
- ★ 3/4 cup grated reduced-fat tasty cheese
- ★ 1/2 cup self-raising flour
- ★ 1/4 cup vegetable oil
- ★ 4 eggs, lightly beaten
- ★ 6 cherry tomatoes, halved

## METHOD:

### Step 1

Preheat oven to 180°C/160°C fan-forced. Grease a 3.5cm deep, 16.5cm x 26cm (base) slice pan. Line base and sides with baking paper, allowing 2cm overhang at long ends.

### Step 2

Combine zucchini, carrot, capsicum, ham, cheese and flour in a bowl. Whisk oil and eggs together in a jug. Add egg mixture to vegetable mixture. Stir to combine. Pour mixture into pan. Smooth surface.

### Step 3

Gently press tomatoes, evenly spaced, into top of slice. Bake for 30 minutes or until a skewer inserted in centre comes out clean. Cool in pan for 5 minutes. Lift out onto a wire rack to cool. Cut into 12 pieces. Serve.