

Zucchini mini muffins

Type: Summer/Autumn

Garden Harvest: Zucchini, herbs

Community Harvest: eggs

Recipe Source: Nikki Dixon

Ingredients:

5 eggs, whisked in large bowl

150g (1 cup) unbleached flour, sifted

2 teaspoons allergy free baking powder

375g zucchini, grated

1 large onion, finely chopped

¼ cup fresh herbs, finely chopped

200g rindless bacon, chopped

1 cup grated cheddar cheese

60ml (1/4 cup) vegetable oil

Small bowl of olive oil for greasing

What to do:

* Preheat oven to 170°C.

* Grease 30 mini muffin pan holes really well with olive oil using a pastry brush.

* Chop and prep all ingredients on list.

* Beat the eggs in a large bowl until combined.

* Add the flour and beat until smooth, then add zucchini, onion, herbs, bacon, cheese and oil and stir to combine.

* Spoon the mix into the well greased mini muffin holes and bake in oven for 10-15 minutes or until cooked through.

Nikki Dixon
Kitchen/Garden Specialist
Stephanie Alexander Kitchen Garden Program

Equipment:

Mini muffin trays

Small enamel bowl

Pastry brush

Large bowl

Whisk

Measuring cups and spoons

Sifter

Grater

Knife

Chopping board

1 x red chopping board for meat

Measuring jug

Spatula

2 x teaspoons

For serving:

2 small plates

2 x tongs

