## 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

1/4 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

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

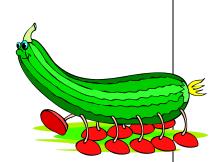
Spatula

2 x teaspoons

For serving:

2 small plates

2 x tongs



## What to do:

Nikki Dixon Kitchen/Garden Specialist Stephanie Alexander Kitchen Garden Program

<sup>\*</sup>Preheat oven to 170°C.

 $<sup>\</sup>star$ Grease 30 mini muffin pan holes really well with olive oil using a pastry brush.

<sup>\*</sup>Chop and prep all ingredients on list.

<sup>\*</sup>Beat the eggs in a large bowl until combined.

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

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