

Artichoke, Sweet Potato & Zucchini Slice



R & J Mazza
GLOBE ARTICHOKE

Ingredients

1 tablespoon olive oil,
1 small brown onion, chopped
2 cloves garlic, finely chopped,
3 rashers bacon,
1 tablespoon rosemary leaves, chopped

250g artichoke hearts, chopped,
250g zucchini, grated
250g sweet potato, peeled and grated
½ cup parmesan cheese, grated,
½ cup tasty cheese, shredded,

1 cup self raising flour, sifted
¾ cup milk,
6 eggs,
Salt & cracked pepper, to taste,



How to Prepare

1. Preheat oven to 180°C.
2. Brush 2 x 10x20cm (or 1 x 20x40cm) baking dish/es with oil.
3. Place oil in pan and onion, garlic, rosemary and bacon and sauté until soft. Put in a large bowl and add artichokes, zucchini, sweet potato and cheeses.
4. Place eggs, milk, salt and pepper in a smaller bowl and beat lightly. Add flour and beat until mixed well. Pour into artichoke mixture and mix well. Place mixture into pan/s.
5. Bake in oven for 40-45 minutes or until golden.

Serves 6-8

