

## Greek-style Courgette Slice



**Serves 4 - 6**

**Prep 15 mins**

**Cooking 45 mins**

**Easy**

### **Ingredients**

400g courgettes ( $\pm$  2 medium) coarsely grated

1 onion, finely chopped

5 eggs, beaten

100g feta, crumbled into small pieces

130g brown rice flour

1/2 tsp baking powder

4 tbsp chives, finely chopped

1 tsp dried oregano

125ml olive oil, + extra for the baking dish

1. Preheat the oven to 180C/Gas 4. Brush a 20 x 30cm baking tin or casserole dish generously with olive oil.
2. In a large bowl, combine all the ingredients and mix thoroughly. Season well. Pour into the prepared dish and bake in the oven for 45 minutes or until well browned on top and nice and firm to the touch.
3. Remove from the oven and loosen the edges with a knife. Cool briefly before cutting into squares and serving, using a spatula to dislodge it from the bottom of the dish.
4. Will keep covered in the fridge for 3 days.