

The BBQ Baker, Out of the Ord

Yellow Squash Slice

A sweet yet savory slice, perfect as a pre-prepared lunch or dinner.

Basically, a Zucchini slice using yellow squash!

Ingredients:

- 3 cups squash (8 yellow squash), grated and drained
- 6 rashers of short-cut bacon, diced
- 1 small red onion, diced
- 5 eggs
- ½ cup olive oil
- Salt & pepper to taste
- 1 cup flour
- 2 tsp. baking powder
- 120 grams goat cheese*

Instructions:

For a BBQ or Oven baked slice

1. Pre-heat BBQ/oven to 170 degrees Celsius.
2. Grate squash and place in a clean tea towel, squeeze out excess water, set aside.
3. Fry bacon and onion (no oil needed) until soft, set aside.
4. Crack eggs in large mixing bowl, add oil, salt and pepper, whisk with a fork.
5. Add bacon, onion and squash to the egg mixture, stir.
6. Add flour and baking powder, stir.
7. Line a tray** with baking paper and pour the mixture in.
8. Sprinkle crushed goats cheese on top*.
9. Bake for 45 minutes, rotating once for even browning, allow to cool for 20 minutes (you get a better slice) then cut and serve.

Notes:

* I bought a single log slice from the deli – and it was enough for the size tray I was using (square), if using a larger tray, I would double the cheese quantity.

** I used a square plastic bendy tray, but use could use a tin lamington tray which would work well.

Find online: [Here](#) at the BBQbaker.com

