

## ZUCCHINI & NOODLE SLICE

<i>Ingredients</i>	<i>Equipment</i>
50 Grams Rice Noodles	Chopping Boards
3 Medium Zucchini	Knives
1 Carrot	Large Mixing Bowl
1 Can Corn Kernels	Medium Mixing Bowl
4 Spring Onions	Cup Measures
½ Red Capsicum	Spoon Measures
1 Cup Self Raising Flour	Whisk
¾ Cup Grated Cheese	Wooden Spoon
4 Eggs	Vegetable Peeler
½ Cup Milk	Colander
½ Cup Vegetable Oil	Saucepan
¼ Cup Oyster Sauce	
Salt & Pepper to taste	

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Place noodles in the saucepan. Cover with hot water. Set aside for 10 minutes until softened. Drain and return to the saucepan. Cut noodles into 5cm lengths.
4. Peel and grate the carrot
5. Grate the zucchini.
6. Top and tail the spring onions and slice finely
7. Slice the red capsicum finely
8. Grate the Cheese
9. Place the eggs, milk, oil and oyster sauce in the medium mixing bowl and whisk.

10. Place all ingredients into the large mixing bowl and add the flour, noodles and liquid and stir thoroughly with the wooden spoon.
11. Pour the mixture into the lined lamington pan.
12. Bake in the oven at 180° for 20-25 minutes or until golden brown.