

Butternut Baby Marrow Toasty Cheese Bake

Servings: 4

Prep Time: 15min

Cook Time: 70min



Ingredients

- 1 Butternut, peeled and cubed
- 3 – 4 Baby Marrow, cut into thick rounds
- 15 ml Olive Oil
- 2 Whole Wheat Seeded Rolls
- 250 ml Grated Cheddar Cheese
- 4 Eggs
- 5 ml Crushed Garlic
- 5 ml Mixed Dried Herbs
- 150 ml Milk
- 100ml Cream

Directions

1. Preheat oven to 180°C.
2. Place the butternut and baby marrow in an oven proof dish. Sprinkle with olive oil and bake for about 40 minutes or until soft and nicely roasted.
3. Remove from the oven and reduce the oven temperature to 160°C.
4. Tear up the bread rolls and arrange the bread, roasted butternut and baby marrow in an oven proof dish. Sprinkle with the cheese.
5. Beat the eggs, garlic, herbs, milk and cream together.
6. Pour over the vegetables and bake for about 30 minutes until set.