

Egg & Zucchini Rolls

Cooking Time 25 minutes (preparation time 15 minutes) Serves 4

Ingredients

- 1 1/2 tbs olive oil
- 3 tsp soy sauce
- 1 1/2 tsp maple syrup
- 1 1/2 tsp smoked paprika
- 3 small zucchini
- 4 brioche buns, split
- 4 eggs
- rocket leaves, to serve



Method

1. Preheat oven to 180°C. Line 2 baking trays with baking paper.
2. Combine oil, soy sauce, maple syrup and paprika in a small bowl. Season with pepper. Set aside.
3. Using a vegetable peeler, thinly slice zucchini into strips. Place strips on trays in a single layer. Brush both sides of each strip with sauce mixture.
4. Cook zucchini for 15 minutes. Remove from oven and turn strips over, then return to oven and bake for a further 8-10 minutes or until golden.
5. Meanwhile, toast buns and fry eggs. Top bun bases with relish, rocket, egg, zucchini and more relish. Top with bun lids and serve.