



BUNYA NUT CASSEROLE

4 Cups finely chopped and boiled Bunya Nuts

250 grams bacon rashers

2 medium onions

1 Can Peeled Tomatoes

250 grams Grated Cheese

Salt and Pepper to taste

Using a medium size casserole place a layer of the Bunya Nuts on the base then add a layer of sliced tomatoes, then a layer of the bacon which you have lightly fried, then a layer of tomatoes. Repeat this process until you have used your ingredients and sprinkle on the grated cheese and cover the casserole. Cook in a pre-heated oven at approximately 200 degrees for approximately 1 hour, the last 15 minutes with the lid off.