



Café-style Corn & Bacon Quiche

- Prep time: 15 mins
- Cook time: 40-45 mins
- Serves: 6-8



Ingredients

400g block frozen savoury shortcrust pastry, thawed

1 medium onion, peeled and diced

100g middle bacon, chopped

1/2 cup grated tasty cheese

410g can **Wattie's Creamstyle Corn**

5 eggs

300ml cream or whole milk

Method

- Roll the pastry and line the base and sides of a 27cm deep loose bottom quiche dish. Refrigerate for 15 minutes.
- Preheat oven to 200°C. Blind bake pastry for 10 minutes. Remove baking blind beans and return pastry to oven for a further 2-3 minutes. Remove from the oven and set aside. Reduce oven temperature to 180°C.
- Heat a dash of oil in a frying pan. Cook onion and bacon until onion is soft and bacon cooked. Scatter over the base of the prepared quiche base. Sprinkle over grated cheese.
- In a bowl beat together **Wattie's Creamstyle Corn**, eggs and cream until well mixed. Season with freshly ground black pepper and a little salt if wished. Pour into pastry case. Bake for 40-45 minutes, until filling is set and golden. Allow to stand for 5 minutes before removing from the tin to serve.