

CORN, BACON AND FETA FRITTATAS



 Makes 6

 Prep Time 10 minutes

 Cook Time 30 minutes



INGREDIENTS

- 3 rashers bacon, chopped
- 1 cup **Wattie's Supersweet Corn Kernels**
- 75g feta, diced
- 6 eggs
- ½ cup milk
- 2 Tbsp basil pesto

METHOD

1. Preheat oven to 160°C (fan bake). Grease 6 Texas Muffin tins with melted butter or oil.
3. Heat a small frying pan and cook bacon over medium heat until lightly browned. Transfer to a mixing bowl. Add **Wattie's Frozen Sweetcorn** and diced feta and mix to combine. Divide corn mixture into the prepared tins.
4. Whisk, eggs, milk and pesto together. Season with pepper. Pour over the corn mixture. Bake for 25-30 minutes, or until

frittatas are just set. Allow to stand for 5 minutes before removing from the pans to serve. Serve with tomato relish and a crisp green salad on the side.

TIPS

- Replace bacon with diced chorizo if wished.
- Replace feta with blue cheese.
- Replace basil pesto with sundried tomato pesto.
- Also great with **Wattie's Whole Kernel Corn**.



** This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*