Quick lemon pepper corn frittatas
RECIPE

Quick lemon pepper corn frittatas

COOK TIME	15 mins
PREP TIME	15 mins
SERVES	4 x

Quick Lemon Pepper Corn Frittatas

INGREDIENTS

- 1 can (410 g) creamed corn
- 4 cups (700 g) cooked corn kernels
- 2 eggs
- 1 Tbsp plain flour
- 1 Tbsp MasterFoods™ Lemon Pepper Seasoning 1 Tbsp MasterFoods™ Chives
- 1 Tbsp MasterFoods™ Chives
- 1 Tbsp cream
- 1 avocado mashed
- 1 Tbsp lemon juice
- 4 Tbsp mayo
- 1 Tbsp lemon juice
- 1 Tbsp MasterFoods™ Chives or other fresh herbs to serve

METHOD

1. Mix the eggs, with the cream, flour, canned creamed corn, fresh corn, parmesan and the MasterFoods™ Lemon Pepper Seasoning and MasterFoods™ Chives.
2. Bake in an olive oil brushed muffin tin, or lined cake dish, at 200C for 15 minutes until crispy on top.
3. Mash the avocado with the lemon juice, and the mayo with the lemon juice.
4. Serve with the lemon mayo, the mashed avocado and MasterFoods™ Chives on top.

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