

**Mini corn and bacon frittatas**

**Season:** summer/autumn

**Type:** main/snack

**Difficulty:** easy

**Serves:** 32 mini frittatas

**From garden:** corn, eggs, tomatoes, herbs

**Source:** taste.com.au

**Allergies:** contains egg and dairy

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| **Equipment:*** Large mixing bowl
* Chopping boards
* Knives
* Grater
* Mini muffin tray
* whisk
 | **Ingredients:*** 5 eggs
* 1 cup cream
* 200g corn cut from 1-2 corn cobs
* 50g parmesan cheese
* 125g semi dried tomatoes
* 6 spring onions
* 100g bacon
* 1 tablespoon herbs
* spray oil
 |

**What to do:**

1. Set oven to 180 degrees.
2. Grease mini muffin tray with spray oil.
3. Crack eggs into large bowl, add cream and whisk lightly.
4. Cut corn from cobs by holding corn upright and running the knife down the edges.
5. Finely grate the parmesan cheese.
6. Slice the spring onions.
7. Cut the bacon into ½ cm cubes.
8. Finely chop the herbs.
9. Mix all ingredients in with the egg mixture, season with salt and pepper.
10. Spoon mixture into mini muffin trays, trying to get one semi-dried tomato into each muffin.
11. Bake for 15 minutes or until golden brown and set.
12. Eat warm or cold as a lunchbox snack.