

Cheese and Sweetcorn Omelette



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4-6 portions

INGREDIENTS

100g Carrots
100g Sweetcorn
10 - 12 Eggs
1 tsp Vegetable
Powder or 1 Grated
Stock Cube
120g Grated Cheddar
Cheese

METHOD

Peel and grate the carrots and defrost the sweetcorn.
Whisk the eggs together with the vegetable stock, cheese, sweetcorn and grated carrots.
Pour the egg mix into a suitable baking dish lined with parchment paper or into greased muffin tins.
Cook in the oven at 170°C for 25 minutes.
Make sure the egg is cooked and set.