

Sweetcorn, ham & cheese impossible pie



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Preparation 20 mins + cooling time | Cooking 45 mins | Serves 4

- 2 sweetcorn cobs, husks removed
- 1 tbs olive oil + extra for greasing
- 1 brown onion, finely chopped
- 2 garlic cloves, finely chopped
- 200g sliced leg ham, chopped
- 4 free-range eggs
- ½ cup self-raising flour
- 1 cup milk
- ½ cup flat-leaf parsley, finely chopped
- 1½ cups reduced fat grated tasty cheese
- Leafy green salad and tomato chutney or sweet chilli sauce, to serve

STEP 1 Preheat oven to 180°C/160°C. Grease and line a 16cm x 27cm (base measurement) lamington pan with baking paper. Slice the kernels from the cobs. Set corn kernels aside. Repeat using remaining corn.

STEP 2 Heat oil in a large frying pan over medium heat. Add onion and garlic and cook, stirring often, for 3-4 minutes until softened. Stir in corn and ham. Cook, stirring, for 1 minute. Set aside to cool.

STEP 3 Whisk eggs in a large bowl. Sift over flour and whisk until well combined. Gradually whisk in the milk. Season with salt and pepper. Stir through parsley and 1 cup grated cheese.

STEP 4 Stir the cooled corn mixture into the egg mixture. Pour into prepared pan. Sprinkle with remaining ½ cup grated cheese. Bake for 35-40 minutes or until set in the centre. Stand for 15 minutes. Slice and serve warm or cold with a leafy green salad and tomato chutney or sweet chilli sauce.