

Bacon, Egg and Veg Slice, Potato Wedges

Ingredients

- 500ml milk
 - 4 eggs
- 100g unsalted butter, melted
 - 75g plain flour
- 1 courgette, coarsely grated
- 100g cooking bacon, roughly diced
 - 300g sweetcorn, defrosted
 - 80g coarsely grated cheddar

Methods

- 1.** Preheat the oven to 180C/160C fan GM 5.
- 2.** Grease a baking dish.
- 3.** Fry the bacon until crisp.
- 4.** In a large jug, whisk together milk, eggs, melted butter and then season.
- 5.** Sift flour into a large bowl, creating a well in the centre. Gradually whisk the milk mixture into the flour until smooth.
- 6.** Place the coarsely grated courgette in a colander and squeeze out excess liquid using clean hands. Add it to the bowl.

7. Add the crisp bacon, defrosted sweetcorn, and 40g of coarsely grated cheddar. Season, then stir to combine.
- 8.** Pour the mixture into the prepared dish and sprinkle the remaining cheddar on top.
- 9.** Bake for 50 minutes or until golden and set.
- 10.** Allow it to cool slightly for 10 minutes before serving warm or cold, paired with potato wedges.