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| Cheddar Sweet Corn PieC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s farm-fresh corn.**Ingredients*** 3 tbsp chives, fresh
* 4 cups **CORN**, fresh
* 1 garlic clove, medium
* 1 cup yellow onion
* 3 eggs
* 1 tsp Kosher or sea salt
* 1 tsp paprika
* 3/4 tsp white pepper, ground
* 3/4 cup panko bread crumbs
* 2 tbsp butter
* 2 cup shredded cheddar cheese
* 2/3 cup milk

**Directions**1. Preheat oven to 375(F) and move rack above middle position. Lightly butter a standard sized pie plate.
2. Melt 1½ tablespoons butter in a medium skillet over medium high heat. Add onion and cook about 4 minutes, until slightly browned at edges. Turn heat down to medium, add garlic, and cook 2 to 3 minutes, until garlic is fragrant but not browned. Combine onion/garlic mixture in a medium mixing bowl with corn, milk, 1½ cup cheese, ½ cup panko, salt and pepper, and chives. After stirring, add eggs and mix well. Pour mixture into prepared pan.
3. Melt remaining ½ tablespoon butter, let cool slightly, then combine with ¼ cup panko, ½ cup cheese, ½ tablespoon chives, and a pinch of salt and pepper. Sprinkle over the pie filling. Bake (on a rimmed baking sheet for easier handling) about 35 minutes, until slightly puffed, set, and beginning to brown. Cool 5 to 10 minutes before serving, topped with a dash of paprika and more chives, if desired.

Serves 6-8. Source: naturalfoodkitchen.com |

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