

**You will need:**

- 85g packet flavoured 2 minute noodles
- 2 eggs, beaten
- 1/2 cup plain flour
- 1/2 teaspoon baking powder
- 420g can Edgell Corn Kernels, drained
- 1 tablespoon chopped chives
- 1 tablespoon chopped fresh parsley
- 1/2 cup milk
- Oil for cooking

Corn noodle pancakes



## CORN NOODLE PANCAKES

85g packet flavoured 2 minute noodles

2 eggs, beaten

1/2 cup plain flour

1/2 teaspoon baking powder

420g can Edgell Corn Kernels, drained

1 tablespoon chopped chives

1 tablespoon chopped fresh parsley

1/2 cup milk

Oil for cooking

Lightly break noodles into a bowl. Pour over boiling water to cover and allow to stand for 5 minutes. Drain noodles into a colander and return to bowl.

Stir in beaten eggs, flour, Edgell Corn Kernels, chives, parsley, flavour sachet and milk.

Heat a non stick pan and brush with oil. Drop spoonfuls of mixture into pan and cook until golden, turn over and cook until set.

Makes 18

Tip: Substitute corn with a 420g can Edgell Mixed Vegetables for a variation.

