

## Hearty Corn Frittata



Preheat oven to 350°F. Whisk together all ingredients in a large bowl until well incorporated. Pour mixture into a 10-inch ovenproof nonstick skillet. Bake in preheated oven until lightly browned and set in the center, 30 to 35 minutes. Let stand 5 minutes; cut into 6 wedges.

### INGREDIENTS:

12 large eggs  
1 (14.75 oz.) can cream-style corn  
6 cooked bacon slices, crumbled  
2 ounces Parmesan cheese, grated (about ½ cup)  
2 Tablespoons chopped fresh chives  
½ teaspoon salt

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## Creamy Corn Dip



Stir together corn, pepper Jack cheese, mayonnaise, and diced pimiento in a medium-size microwave-safe bowl. Microwave on MEDIUM (50% power), stirring every 1½ minutes, until cheese is melted and dip is hot, about 5 minutes. Top with scallions. Serve with chips and vegetables.

1 (14.75 oz.) can cream-style corn  
8 ounces pepper Jack cheese, shredded (about 2 cups)  
½ cup mayonnaise  
1 (4-oz.) jar diced pimiento, drained  
2 scallions, chopped  
Your choice of snack: tortilla chips, carrot sticks, bell pepper slices, celery sticks

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## Cream Corn & Leftover Turkey Soup



Bring chicken broth, celery, and onion to a boil in a Dutch oven over medium-high, and boil 10 minutes. Stir in turkey, corn, and salt; return to a boil. Reduce heat to medium, and simmer 5 minutes. Sprinkle servings with parsley.

4 cups chicken broth  
½ cup chopped celery (about 1 stalk)  
½ cup chopped yellow onion (from 1 onion)  
3 cups shredded roast turkey  
1 (14.75-oz.) can cream-style corn  
¾ teaspoon kosher salt  
1 tablespoon chopped fresh flat-leaf parsley