



## **Tuna Frittatas**

## **Traffic light category: Green** Serves: 12

## Ingredients

- Cooking spray
- 4 sheets mountain bread
- 4 eggs
- 1 red capsicum, diced
- 1 cup baby spinach, shredded
- 200g tin creamed corn
- ½ teaspoon dried dill
- 1 cup reduced fat cheese, grated
- 410g tin tuna in spring water or pink salmon, drained
- Extra reduced fat cheese and parsley for topping

## Method

- 1. Preheat oven to 180°C, spray muffin tin lightly with olive oil spray
- 2. Cut each mountain bread sheet into four squares and push into muffin holes
- 3. Whisk eggs in a large bowl
- 4. Add capsicum, spinach, creamed corn, dill and cheese and stir to combine
- 5. Gently stir through tuna or salmon
- 6. Spoon mixture evenly into prepared muffin trays
- 7. Sprinkle with grated cheese
- 8. Bake for 15 minutes or until set and golden.





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