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# Quinoa Corn Cake

**Serves 6**

## **Ingredients:**

4 ears of corn, kernels cut from cob  
4 scallions, sliced paper thin  
1 tbsp fresh garlic, minced  
1 tsp fresh thyme, picked and minced  
1 cup quinoa  
2 cup vegetable stock (or water)  
1 whole egg  
2 tbsp Olive oil  
Pinch of salt and pepper

## **Preparation:**

1. Pre-heat oven to 350 degrees.
2. Bring 1 cup veg stock (or water) to a boil, add pinch of salt and quinoa. Stir, bring to a boil, reduce to simmer, cover, and cook until liquid is absorbed (around 10 minutes). Turn heat off and set aside.
3. Time to sauté the corn! Over high flame, heat a sauté pan until almost smoking. Add 1 tbsp olive oil, then corn. Cook until corn kernels turn golden brown. Add pinch of salt, thyme and minced garlic, and stir. Set aside.
4. In a food processor, puree corn mixture until it starts to stick to the sides of the bowl.
5. Add pureed corn mixture, scallions and quinoa to a bowl. Taste and adjust seasoning as needed.
6. Add egg to corn mixture and mix all together.
7. Line a sheet pan with parchment paper and begin forming corn cakes using an ice cream scooper.
8. Place corn cakes in oven and cook for 15 minutes, until golden brown.