

Savoury Pancakes with Tuna and Sweetcorn

Makes approx 10 pancakes

Prep and Cooking time: Approx 20mins

Ingredients:

For the filling:

Small tin of tuna, drained

Small tin of sweet corn, drained

Cream cheese or crème fraiche

Salt and Pepper to taste

For the pancakes:

Mrs Crimble's Pancake Mix

400ml milk

2 Eggs



Method:

- 1 Mix together a tin of drained tuna and 4-6 tablespoons of sweet corn. Heat gently in a small pan, with 2-3 tablespoons of soft cream cheese or crème fraiche.
- 2 Make up the pancakes – whisk the milk, eggs and Mrs Crimble's pancake mix together until smooth.
- 3 On a high heat add a little oil to a non-stick frying pan and pour enough batter to cover the base of the hot pan.
- 4 Cook the pancake on one side until the edges start to look coloured then flip the pancake over and cook until the pancake is golden brown on both sides.
- 5 Place a heaped tablespoon of filling on each pancake and roll up. Sprinkle with grated cheese and serve with a side salad.

Tip: If transporting in a lunch box, take the prepared filling mix and the cooked pancakes in separate containers, and assemble together just before serving. **If possible re-heat in a microwave**