**Fresh Corn Frittata with Smoked Mozzarella**

1.5 cups fresh corn kernels (about 3 ears Kehrli Sweet Corn) 1/4 cup shredded smoked mozzarella cheese
1 tablespoon chopped fresh basil
1/4 teaspoon salt

1/4 teaspoon black pepper
5 large egg whites, lightly beaten 2 large eggs, lightly beaten

1. Preheat broiler.
2. Coat a medium pan with cooking spray.
3. Add corn and sauté for 5 minutes.
4. Combine corn, 2 tablespoons cheese, basil, and the remaining ingredients in a bowl and stir. 5.Heat a skillet over medium heat.
6.Coat pan with cooking spray; add the corn mixture. Cover and cook 5 minutes or until almost set. 7. Sprinkle with 2 tablespoons cheese.
8. Wrap handle of pan with foil.
9. Broil for 5 minutes or until set and browned.

Yield: 4 servings.