



Noreen's Kitchen

Southwestern Style

Fried Corn

Ingredients

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|---|---|
| 6 cups fresh corn removed from cob | 1 tablespoon smoky southwest seasoning or |
| ½ cup sweet onion, chopped | 1 teaspoon salt |
| 1 cup red bell pepper, diced | 1 teaspoon pepper |
| 1 Poblano pepper, seeds and ribs removed, diced | 1 teaspoon smoked paprika |
| ¼ cup butter | |

Step by Step Instructions

Melt butter in a skillet.

Add all vegetables and stir to combine.

Add seasoning and stir.

Allow to sauté until there is no more moisture in the pan, the corn will sing like it squeaks and the onions appear to have slightly caramelized.

Remove from heat and allow to rest for five minutes before serving.

This corn can be enjoyed hot, cold or at room temperature. This is lovely leftover and added to a salad!

NOTE: If you would prefer to use frozen corn, thaw and spread on paper towel to remove some of the moisture. I recommend using white shoepeg corn for this dish.

Enjoy!