

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



CONFETTI CORN

A Family Garden favorite, inspired by Ina Garten
Serves 6

Ingredients

2 tablespoons 365 Everyday Value® Organic Extra Virgin Italian Olive Oil
1/2 cup chopped red onion
1 small orange bell pepper, 1/2-inch diced
2 tablespoons 365 Everyday Value® Butter, Unsalted
Kernels cut from 5 ears yellow or white corn (4 cups)
1 1/2 teaspoons 365 Everyday Value® Coarse Sea Salt
1 teaspoon freshly ground 365 Everyday Value® Organic Black Pepper
2 tablespoons julienned fresh basil, minced fresh chives, and/or minced fresh parsley

Instructions

Heat the olive oil over medium heat in a large sauté pan. Add the onion and sauté for 5 minutes, until the onion is soft. Stir in the bell pepper and sauté for 2 more minutes. Add the butter to the pan and allow it to melt. Over medium heat, add the corn, salt, and pepper and cook, stirring occasionally, for 5 to 7 minutes, until the corn just loses its starchiness. Season to taste, gently stir in the basil and other green herbs, and serve hot.

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