

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



CONFETTI CORN

Inspired by Ina Gartner
Yield: 4–6 servings

Ingredients

- 2 Tablespoons extra virgin olive oil*
- 1 small red onion, diced
- 1 small orange bell pepper, diced
- 2 Tablespoons unsalted butter*
- Kernels cut from 8 ears yellow or white corn (approx. 5 cups)
- 2 teaspoons kosher sea salt*
- 2 teaspoons freshly ground black peppercorns*, or more to taste
- 3 Tablespoons julienned fresh basil, minced fresh chives, and/or minced fresh parsley leaves
- 10 ounces shredded Mexican cheese, queso blanco*

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

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. Remove from heat. Dice queso blanco cheese and add, stirring until it begins to melt. Alternatively, you can shred the queso blanco and sprinkle throughout—it will be more like a sauce this way.

Season to taste, gently stir in the basil or other green herbs, and serve hot.

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