



Garlicky Cheddar Corn

4 servings

INGREDIENTS

- 3 cups of corn, removed from cob.
- 1 Tbsp. olive oil or butter
- 1 clove fresh garlic or 1/2 tsp. of granulated
- Pepper to taste
- 1/2 cup shredded cheddar

DIRECTIONS

1. Wash, peel, and shuck corn. Remove corn from cob with a sharp chef's knife.
2. In medium skillet heat oil and add corn and garlic, sauté for 3-5 minutes.
3. Add pepper to taste and stir.
4. Top with cheddar cheese, cover and turn off heat.
5. Serve and enjoy!



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