



Southwest Sautéed Corn

3 servings

INGREDIENTS

- 1 16 oz package frozen corn (thawed) or 3 1/3 cups fresh corn
- 1 Tbsp butter
- 1 tomato, chopped
- 1 Tbsp lime juice
- 1/2 tsp salt
- 1/2 tsp cumin
- 1/3 cup minced fresh cilantro

DIRECTIONS

1. In a large non-stick skillet, sauté corn in butter until
2. tender.
3. Reduce heat to medium-low; add the tomato, lime
4. juice, salt and cumin.
5. Cook and stir for another 3 - 4 minutes or until
6. heated through.
7. Remove from heat and stir in cilantro.



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