

Cheesy Cheddar Corn

Prep Time: 10 min

Cook Time: 6 min

Servings: 4



Husk a move, be a-maize-ing and say Cheesy Cheddar Corn. This simple dish is sure to leave everyone smiling. Feel like taking it to the next level? Add peppers (sweet or spicy), onions & garlic; throw in some fun spices like chili powder & cumin. Change up the cheese and herbs for new flavor combinations, like mozzarella & basil or pepper jack & cilantro. Most of all, have fun.

Ingredients

- 4-6 ears fresh corn, removed from cob or 1 pound frozen corn or 2 cans of corn
- 2 Tbsp butter
- 1 cup shredded cheddar
- salt & pepper, to taste
- parsley, chopped for garnish

Steps

1. **Fresh corn:** remove from cob by placing ear inside a large bowl and cutting there. Place one end of the cob on bottom of bowl, then using a sharp knife, cut downward, as close to the base of the kernels as possible. Rotate the ear of corn, and repeat the cut until all kernels have been removed. **Canned Corn:** drain liquid.
2. Heat skillet over medium-high heat. Melt butter and add corn.
3. Season with salt & pepper. Sauté for for about 3-5 minutes until heated through, stirring frequently.
4. Add the cheese and stir until it's melted.
5. Remove from heat, garnish with chopped parsley and serve hot.
6. Enjoy.