



confetti corn

*Use leftover sweet corn, cut off the cob,
when it is in season!*

- 1 teaspoon vegetable oil
- ½ cup diced red bell pepper
- 2 cups cooked corn, fresh or frozen
- 1 teaspoon dried basil
- 1 teaspoon butter

1. Heat the vegetable oil in a skillet over medium-low heat. Cook the diced red bell pepper until tender, about 2 minutes.
2. Add the corn, basil and butter. Stir together. Cook until they are well mixed and butter has melted.



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