

Summer Succotash

Yield: 14 each 6 oz side serving

Ingredients:

- 1/3rd cup Extra virgin olive oil
- 4 each Garlic cloves, minced
- 1 cup Yellow onion, small dice
- 1 tsp Kosher salt
- 1 cup Red bell pepper, small dice
- 4 lbs Reser's® Sweet Corn in Butter (71117.56013)
- 1 cup Green beans, cut into 1-inch chunks, blanched and shocked
- 2 cups Cherry or Pear tomatoes, halved
- 2 Tbsp Italian parsley leaves, minced
- Italian parsley leaves, chiffonade for garnish

Directions:

1. In a large sauté pan, heat the olive oil until it shimmers.
2. Add the minced garlic, onion, and salt and cook for 3-4 minutes to soften without browning, stirring often.
3. Add the red bell pepper and continue to cook and soften, 2-3 minutes.
4. Add the entire bag of Reser's Sweet Corn in Butter and blanched green bean chunks and warm through, stirring often.
5. Add the halved tomatoes and continue to warm through.
6. Add the minced parsley off the heat and place in 1/3rd pan to keep warm, but not on a steamtable.
7. To serve, scoop into a small serving bowl and garnish with parsley chiffonade.

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