

Southwestern Sautéed Corn

Serves: 6

Ingredients:

- 1 tbsp. butter
- 3 1/3 cups fresh corn or 1 package (16 ounces) frozen corn
- 1 plum tomato, chopped
- 1 tbsp. lime juice
- 1/2 tsp. salt
- 1/2 tsp. ground cumin
- 1/3 cup minced fresh cilantro

Instructions:

- In a large nonstick skillet, heat butter over medium-high heat. Add corn; cook and stir 3-5 minutes or until tender. Reduce heat to medium-low; stir in tomato, lime juice, salt and cumin. Cook 3-4 minutes longer or until heated through. Remove from heat; stir in cilantro.