

Pan-Roasted Restaurant-Style Corn



Yields: 5 servings

Ingredients:

- 2 cans (15.25 oz. each)
- 1 Tbsp. butter

Instructions:

1. Drain corn and pat dry with a clean dish towel or paper towels.
2. Melt butter in a large non-stick skillet over medium-high heat, add corn and cook 8 to 10 minutes, stirring frequently, until kernels are well-toasted and snap during the last 2 to 3 minutes.
3. Toss in any of the following flavor twists before serving.

FLAVOR TWISTS -Choose a simple flavor twist to complement the rest of your meal and toss in one or more of the following ingredients after pan-roasting the corn.

Mexican

- Salsa

Americana

- Chopped cooked bacon
- Sliced green onions
- Chopped tomatoes

Rich & Savory

- Garlic salt
- Shredded Cheddar

Sweet & Savory

- Honey mustard

Asian

- Teriyaki sauce
- Sriracha
- Soy sauce