



HAYLEE'S PARTY CORN

A Tasty Side Dish!

SERVINGS: 8

PREPPING TIME: 10 MIN

COOKING TIME: 35-40 MIN

INGREDIENTS

- 2 cans of Whole Kernel
Sweet Corn
- 1 medium Onion-
chopped
- 1/2 Red Bell Pepper-
chopped
- 1/2 Green Bell Pepper-
chopped
- 1/2 Poblano Pepper-
chopped
- 3 T. Butter
- 1 1/2 c. Heavy Cream
- Salt & Pepper to taste

DIRECTIONS

1. Start by chopping the onion and peppers into small pieces. After that heat a large pan, melt the butter in the pan and toss in the vegetables. Saute those until they are lightly browned.
2. Add the full cans of corn to the pan and slightly cook down for 3-4 minutes. Add the cream, salt, and pepper and cook over medium-high heat until the liquid is cooked down. Don't overcook. You still want the corn to be creamy.

** I like to serve this as a side dish alongside fried chicken or parmesan-crusting tilapia.

NOTES

My parents love this dish! It's a crowd-pleaser and so easy to make! Happy eating!