Sautéed Corn with cherry tomatoes

Ingredients:

- 2 Tbsp vegetable oil
- 2-3 garlic cloves, sliced thin or 1 tsp of garlic powder *If using garlic powder add at the end with the salt and pepper*
- 4 ears corn, kernels cut from cobs

1/2 tsp salt

- 6 oz cherry tomatoes, halved or quartered
- 1/4 cup shredded fresh basil or 1-2 teaspoons of dried basil

Salt & pepper, to taste

Optional Add-Ins

Parmesan, mozzarella or feta cheese

Pinto or black beans

Chicken





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Directions (eliminate step 1 if not using fresh garlic):

- Heat oil and garlic in skillet over medium heat. Cook, stirring frequently, until garlic is light golden brown and fragrant, 2-3 minutes. Using slotted spoon, transfer garlic to a large bowl.
- 2. Return skillet to medium-high heat until oil is shimmering; add corn and sprinkle with salt. Cook without stirring until corn is browned on bottom and beginning to pop, about 3 minutes.
- 3. Stir and continue to cook until corn is spotty brown all over, 2-3 minutes. Transfer to bowl with garlic.
- 4. Stir in rest of the ingredients, adjusting to taste.

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