



How the heck do I cook

GARLIC BUTTER CANNED CORN

Baxter
COMMUNITY CENTER

GARLIC BUTTER CANNED CORN

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 5 MIN

INGREDIENTS

15oz cans corn kernels
(about 1lb if using fresh or
frozen)

4 tablespoon unsalted
butter

2 cloves garlic minced

2 tablespoon freshly
chopped parsley

¼ cup grated parmesan
cheese

DIRECTIONS

1. Drain and rinse canned corn, shaking the kernels really well to remove excess water before cooking.
2. Add the corn to a large, non-stick skillet and place the butter on top of it. Set the heat to medium-high and stir until the butter starts to melt. Toss in the minced garlic and cook, stirring frequently, for another two minutes.
3. Remove the pan from the heat and stir in the parsley. Season to taste with salt and pepper and sprinkle the parmesan cheese on top. Serve warm.