



Keller's Corn and Zucchini Sauté

Ingredients:

- ¼ cup butter (highly recommend butter, margarine can be used though)
- ½ cup finely diced white onion
- 2 cups chopped zucchini (¾ pound)
- 3 ears corn, husks and silks removed, kernels cut from cobs
- ½ tsp of salt
- ⅛ tsp black pepper

Optional: Chopped, seeded mild or hot peppers (jalapeño or serrano), to taste

Directions:

- Heat butter in a large skillet over medium heat until foamy and lightly browned, 1 to 2 minutes. Cook onion (and optional peppers), stirring occasionally, until tender and translucent, about 5 minutes.
- Add zucchini and cook, stirring occasionally, until crisp-tender, about 5 minutes.
- Add corn, salt, and pepper and cook, stirring occasionally, until corn is tender, about 3 minutes.

Corn, onion and zucchini (and optional hot peppers) may be purchased at all Keller's Farmstand locations!

www.KellersFarmstand.com