

## 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

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

1. 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.