

Fried Corn with Peppers and Onions

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Ingredients

1 16ounce bag of frozen corn *
 $\frac{1}{2}$ of an onion, chopped
 $\frac{1}{2}$ of a green pepper, chopped
2 -3 tablespoons butter
Salt & pepper to taste

Directions

I think this works best in a cast iron pan, but a regular fry pan or skillet will work.

Cook onions and peppers in butter until tender and the onions are starting to caramelize, this takes about 5 minutes. Add the corn and a little more butter if needed. Cook for another couple of minutes or until the corn is tender. Serve and enjoy.

* You can also use fresh corn cut from the cob.