

Summer Corn Sauté with Tomatillos and Peppers

From King County Department of Natural Resources

<http://your.kingcounty.gov/solidwaste/wasteprevention/documents/too-good-recipe-summer-corn.pdf>

Ingredients

- 3 to 4 whole tomatillos, husks removed
- 2 tbsp. olive oil
- 2 cloves garlic, thinly sliced
- 2 ears of corn, shucked and kernels off cob
- 2 diced peppers, sweet, mild or medium hot
- ½ tsp salt
- ½ cup cilantro
- Juice from 1 lime

Preparation

- Heat a large cast-iron or stainless skillet over medium-high and add whole tomatillos to the dry skillet.
- Sear tomatillos 2 to 3 minutes on each side, until brown spots appear and flesh softens. Remove from skillet, cool and coarsely chop.
- Turn heat to medium-low and add olive oil and garlic. Sauté 1 minute until garlic is lightly golden, but not browned.
- Add corn, diced peppers and salt. Turn heat to medium-high and sauté for 5 minutes until corn is just cooked through.
- Remove from heat and stir in cilantro and lime juice. Taste to adjust seasoning.

