

Sautéed Corn and Zucchini

1/4 cup butter

1/2 small white onion, finely diced

3 small zucchinis or yellow squash, diced

3 ears corn, husks and silk removed

sea salt to taste

ground black pepper to taste

Directions

1. Heat butter in a skillet over medium heat, stirring occasionally, until lightly browned, 1 to 2 minutes. Cook and stir onion in the melted butter until translucent, about 5 minutes. Cut kernels from the ears of corn. Add zucchini and corn; cook and stir until zucchini is tender, about 8 minutes. Season with sea salt and pepper.

Optional, sprinkle with parmesan cheese just before serving