

Polka Dot Corn©

Ingredients:

2 oz.	Kerry Gold™ Irish Butter
2 Tbsp.	garlic oil
1 small	red bell pepper, make flower from half, chop remaining
1 small	green bell pepper, make flower from half, chop remaining
1 small	yellow bell pepper, make flower from half, chop remaining
1 medium	onion, sliced
2–16 oz. bags	Green Giant™ Corn, frozen
2 tsp.	lemon pepper
1 tsp.	salt
1 Tbsp. fresh	oregano or thyme, remove stems and chop
2 Tbsp. fresh	parsley, chopped

Method:

Spray a large pot with Pam™. Heat butter and oil and add peppers. Sauté tender crisp. Add onions and sauté 2–3 minutes. Add remaining ingredients except oregano and parsley and heat through. Add oregano and parsley when ready to serve. Put in serving bowl and sprinkle top with chopped parsley for garnish.

***Hint:** To make a bell pepper flower...Cut around outside of pepper in a zig-zag motion with a sharp paring knife. Cut membranes on inside that has the most seeds from the top to the bottom. Use as decoration with flower closed or put cut side down in cold water overnight so flower will open. To open faster, put in lukewarm water. Put a paper towel on top of the bell pepper to keep it underwater.*

