



Charred Corn and Zucchini with Basil

Charring the vegetables gives them a smoky richness and makes for mostly hands-off cooking.

Servings: 4

- 2 Tbs. extra-virgin olive oil
- 2 cups fresh corn kernels (from 3 to 4 medium ears)
- 3/4 cup halved and thinly sliced zucchini
- 1/4 cup small-diced red onion
- Kosher salt
- 1/4 cup coarsely chopped fresh basil



Heat 2 Tbs. extra-virgin olive oil in a 12-inch skillet over high heat until shimmering. Add the corn, zucchini, onion, and 1/2 tsp. salt; stir to combine. Cook, stirring only once or twice, until the corn is lightly charred, about 4 minutes. Stir in the basil and serve.



ANDY THORNAL COMPANY
336 Magnolia Ave.
Winter Haven, FL 33880
(800) 499-9890 • (863) 299-9999

Visit Us Online
AndyThornal.com