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## Fresh Corn and Summer Squash Succotash

Serves 6 to 8

### Ingredients:

1 medium onion, chopped  
2 TBSP canola oil (or grapeseed oil)  
1 large red bell pepper, seeded and diced  
2½ cups fresh corn kernels (about 3 ears)  
½ cup vegetable broth  
2 small summer squash, cut into ½-inch cubes (about 2 cups)  
1 TBSP butter  
salt and pepper to taste

### Preparation:

1. Bring vegetable broth to a boil over medium-high heat; Add cubes of summer squash and cook for 5 minutes. Turn off heat and set aside.
2. Sauté onion in hot oil in a large skillet over medium heat for 3 minutes, or until tender. Add bell pepper, corn, and squash/vegetable broth. Cook for 5 minutes or until vegetables are tender. Stir in butter until melted. Remove from heat, and stir in salt and pepper to taste. Serve immediately.



**Food Fairy Note:** Traditional succotash is a combination of 2 starchy vegetables, corn and lima beans. This recipe is a bit lighter, replacing the lima beans with summer squash. Yellow squash, or zucchini, works just as well.

Recipe adapted from: *Edamame Succotash*, Southern Living, March, 2007