

## Corn and vegetable meddle

HdeH

Serves: 2

### VERSION 2

- 2 corn ears
- 3 small sweet peppers
- ¼ inch Serrano pepper (red, orange, and yellow)
- Dash of olive oil and 1 teaspoon of butter
- Kosher salt
- Fresh black pepper
- Romaine lettuce leaves
- 1 tablespoon minced parsley –for decoration



Photograph Henri T. de Hahn

1. Cut corn ears to get all kernels
2. Thinly slice peppers
3. Heat olive oil and butter till bubbling. Add garlic and cook lightly.
4. Add corn, peppers and Serrano peppers. Cook over high to medium heat till corn is lightly browned.
5. Salt and pepper as appropriate
6. Serve over lettuce with minced parsley