



Corn and Lima Bean Succotash (6 servings)

Ingredients

6 ears corn - in their husks

2 Tbsps extra-virgin olive oil

1 cup zucchini squash - *chopped*

1 cup vidalia onion - *chopped*

6 cloves garlic - *finely chopped*

1 cup cherry tomatoes - *heirloom multicolored - halved*

1/2 cup lima beans

1/4 cup shallots - *thinly sliced*

1 Tbsp fresh cilantro - *chopped*

2 tsps fresh tarragon - *chopped*

Salt and pepper to taste

Preparation

- Remove corn from husk, remove silk and rinse
- Cut kernels from cob and reserve corn milk and set aside.
(*How to Remove Milk from Corn:* <https://youtu.be/qkVSDhRZXP0>)
- Heat oil in a large sauté pan over medium high heat until the oil shimmers.
- Add onion, garlic, lima beans and cook until soft, add corn and zucchini and sauté, stirring occasionally, until the zucchini is tender - about 3 minutes.
- Add the shallots and cook for 2 minutes, then add the tomatoes and cook for an additional minute.
- Continue to sauté until all ingredients are cooked for about 3 minutes.
- Remove the pan from the heat. Stir in the cilantro and tarragon.
- Season to taste with salt and pepper, and place on a bed of arugula.
- Serve immediately.