Summer Succotash

Recipe Courtesy of: Chef Brian Doyle

café avalaun

Prep time	Cook time	Total time
20 minutes	15 minutes	35 minutes

Notes from Chef Brian: *There are many variations you can do on the succotash idea. Have fun with it and experiment with different fresh local produce. Remember to season at each stage.*

Ingredients	Amount	Notes
Olive oil	2-3 Tablespoons	
Salt and pepper to taste		
Butter	1/2 stick	
Fresh sweet corn	3-4 ears	Cut kernels off
Fresh edamame	1 lb.	Blanch first and remove from shell
Peppers	½ lb.	Small dice
Tomato	1 lb.	Small dice
Red skin potatoes	1 lb.	Small dice
Green beans or other	½ lb.	Small dice
Onion	1 cup	Small dice
Fresh garlic	2 teaspoons	mince
Fresh parsley	¼ cup	chopped
Lemon	1 each	juice of

Instructions

In a large skillet with olive oil sauté the potatoes on medium-high heat first for about 5 minutes. Add onion & peppers and continue to sauté for another 5 minutes. Add butter, corn, beans, garlic and continue to sauté for another 5 minutes. Finally turn off heat and add tomatoes, parsley and lemon; toss together. Serve.