

Serves 6

Prep time 5 min.

Cook time 5 min.

Ingredients

1 Tbsp. olive oil

2 cans (15.25oz. ea.) Del Monte® Whole Kernel Corn, well drained

1/8 tsp. dried red pepper flakes

1/3 cup chopped fresh basil

1/4 cup shredded Parmesan cheese

Directions

Heat oil in a large skillet over medium heat; add corn and red pepper flakes. Cook 4 to 5 minutes, stirring occasionally, until heated through. Remove from heat.

Stir in basil and top with cheese. Season to taste with salt and pepper, if desired.

VARIATIONS: Prepare recipe as directed, except:

For **Spicy Mexican Corn**, cook corn with 1 can (4 oz.) diced green chilies, drained, instead of red pepper flakes in Step 1. Stir in 1/2 tsp. cumin instead of basil and top with 1/2 cup shredded Mexican-blend cheese instead of Parmesan cheese in Step 2.

For **Savory Corn & Tomatoes**, cook corn with 1 cup halved cherry tomatoes instead of red pepper flakes in Step 1. Stir in 1/4 cup sliced green onions instead of basil in Step 2.

For **Sweet Corn with Thyme and Bacon**, cook corn with 2 tsp. fresh thyme instead of red pepper flakes in Step 1. Stir in 4 slices of cooked and crumbled bacon instead of basil and cheese in Step 2.

For **BBQ Corn**, cook corn with 1/2 cup bottled BBQ sauce instead of red pepper flakes in Step 1. Omit basil and top with 1/2 cup crushed tortilla chips instead of cheese, if desired, in Step 2.