

Summer Succotash

From the kitchen of Becky Morris

Ingredients:

½ (one half) cup hazelnuts (chopped)
¼ (one quarter) pound green beans cut into thirds
1 spring onion sliced into thin rounds
¼ (one quarter) cup olive oil, separated
2 cups corn
¼ (one quarter) cup basil leaves
1 pint blueberries
2 tablespoons white wine vinegar
½ (one half) teaspoon crushed hot red Chile flakes
Salt and freshly ground pepper

Instructions:

1. Toast hazelnuts in small sauté pan and set aside
2. In large sauté pan over medium heat, heat 2 tablespoons olive oil. Add the onions, green beans, and sauté until beans and onion have softened
3. In mixing bowl, add the corn, remaining olive oil, and white wine vinegar. Remove onion and green bean mixture from heat and transfer into bowl with corn.
4. Season with salt and pepper. Add the Chile flakes, basil and blueberries and toss to combine.
5. Sprinkle nuts on top.