

SAUTÉED BABY POTATOES

Ingredients:

- 1 lb. baby potatoes, halved
- 1 T. extra virgin olive oil
- Fresh corn kernels cut from 2 ears
- 1 clove thinly sliced garlic
- ¼ tsp. crushed red pepper flakes
- 1 cup grape tomatoes, halved
- ¼ tsp. kosher salt
- Pinch of freshly ground black pepper
- ¼ c. grated parmesan
- 1/3 c. fresh cilantro, chopped



Directions:

- 1) Boil potatoes for about 12 minutes, until tender. Drain.
- 2) In a large skillet, sauté the corn and garlic in the olive oil with the red pepper flakes until the corn starts to become tender (just a few minutes).
- 3) Toss the potatoes and tomatoes into the skillet and season with salt and pepper. Sauté, stirring, for 2 more minutes.
- 4) Remove from heat and serve, topped with parmesan and cilantro.