Summer Sweet Corn Sauté

(https://iowagirleats.com/)

Ingredients

- 4 tbsp butter
- 4 ears sweet corn, kernels sliced from cobs (~ 4 cups)
- 3 green onions, chopped
- 2 cloves garlic, pressed or minced
- Salt and pepper to taste
- 8 medium sized basil leaves, chopped

Directions

1. Add butter to a large skillet over medium-high heat. Once melted, add sweet corn kernels, green onions, and garlic.
2. Season with salt and pepper and sauté until kernels are crisp-tender, 4-5 minutes.
3. Add chopped basil then stir to combine and serve.