



**FRESH  
CONNECT**  
BUCKS COUNTY

*recipe*

## Yellow Squash and Corn Sauté

NAME OF DISH

### INGREDIENTS

2 ears corn, husked and cleaned  
2 yellow squashes, diced  
1/2 cup water  
2 tablespoons (or more to taste) butter  
1 tablespoon (optional) fresh parsley,  
chopped  
1 recipe (to taste) salt and pepper

### INSTRUCTIONS

Place corn into a large pot and cover with salted water, bring to a boil. Reduce heat to medium-low and simmer until tender, 10-15 minutes. Drain and cool corn. Cut corn off the cobs.

Place squash into a skillet and add water. Cook squash over medium heat until tender, 5-10 minutes. Drain any excess water from skillet.

Stir corn, butter, parsley, salt, and pepper into squash; cook, stirring occasionally, until heated through, about 5 minutes.

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