

Summer Succotash

From

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Ingredients:

- 3 cups fresh or frozen GOYA lima beans (not dry beans)
- 2 T GOYA olive oil
- 2 T butter
- 1 bunch green onions (scallions), chopped
- 1 T GOYA minced garlic
- 4 cups GOYA fresh or Frozen yellow corn kernels
- 2 zucchini squash, diced
- 2 cups heavy whipping cream
- 1 T GOYA Sazonador total
- 1 ½ chopped fresh Thyme
- 1 tsp GOYA salt
- 1 tsp GOYA black pepper
- 1 pint grape tomatoes, halved
- 1 lb thick-sliced peppered bacon, cooked and crumbled

Instructions:

-In a medium saucepan, combine lima beans with enough water to cover. Bring to a boil over medium-high heat, reduce heat, and simmer for 10-15 minutes or until beans are tender. Drain, and set aside.

-In a Dutch oven, heat olive oil and butter over medium heat until butter melts.

-Add green onions and garlic; cook for 3-4 minutes, stirring frequently. Add corn, zucchini, lima beans, cream, thyme, Sazonador total, salt, and pepper. Cook for 20 minutes, stirring occasionally.

-Add tomatoes, cook for 1-2 minutes, just until tomatoes are heated through, Top with crumbled bacon.