

I'd be happy to help you with a recipe using the ingredients you provided. Here's a delicious and easy-to-make dish that combines onion, corn, and rice:

**\*\*Recipe Name:\*\*** Creamy Onion and Corn Fried Rice

**\*\* Servings:\*\*** 4-6 people

**\*\*Ingredients:\*\***

- \* 1 large onion, diced (about 2 cups)
- \* 1 cup fresh or frozen corn kernels
- \* 2 cups cooked white rice (preferably day-old rice)
- \* 2 tablespoons butter
- \* 1 teaspoon garlic powder
- \* Salt and pepper to taste
- \* 1/4 cup heavy cream or half-and-half (optional)
- \* Chopped fresh parsley or scallions for garnish (optional)

**\*\*Step-by-Step Instructions:\*\***

1. **\*\*Heat the butter:\*\*** In a large skillet or wok, melt 1 tablespoon of butter over medium heat.
2. **\*\*Sauté the onion:\*\*** Add the diced onion to the skillet and cook until it's translucent and starting to caramelize, about 5-7 minutes.
3. **\*\*Add the corn:\*\*** Stir in the corn kernels and cook for an additional 2-3 minutes, until they're tender.
4. **\*\*Add the cooked rice:\*\*** Add the cooked rice to the skillet, breaking up any clumps with a spatula.

Stir-fry the rice with the onion and corn mixture for about 2-3 minutes, until everything is well combined.

5. **\*\*Season with garlic powder:\*\*** Sprinkle the garlic powder over the rice mixture and stir to combine.

6. **\*\*Add the heavy cream (optional):\*\*** If using heavy cream or half-and-half, pour it over the rice mixture and stir-fry for an additional minute, until the cream is absorbed and the rice is creamy.

7. **\*\*Taste and adjust:\*\*** Season the rice mixture with salt and pepper to taste.

8. **\*\*Serve:\*\*** Transfer the Creamy Onion and Corn Fried Rice to a serving platter or individual plates. Garnish with chopped parsley or scallions, if desired.

#### **\*\*Tips and Variations:\*\***

\* Use any leftover cooked rice you have on hand. If you don't have day-old rice, you can cook fresh rice and let it cool before using it in the recipe.

\* Add some diced cooked chicken, shrimp, or bacon to make the dish more substantial.

\* Substitute the heavy cream with an additional 2 tablespoons of butter or olive oil for a lighter version.

\* Experiment with different seasonings, such as paprika, chili powder, or dried herbs, to give the dish a unique flavor.

Enjoy your delicious Creamy Onion and Corn Fried Rice!