

CHARRED CORN WITH BABY SPINACH

INGREDIENTS

4 slices bacon, diced
1 tablespoon butter
1 shallot, minced
3 cups fresh or frozen corn kernels
½ cup chopped red bell pepper
Pinch of red pepper flakes, optional
Kosher salt
Freshly ground black pepper
2 to 3 scallions, sliced
4 cups baby spinach leaves

INSTRUCTIONS

Step 1: Cut the bacon into 1/2cm pieces then in a large frying pan on medium-high heat, fry the pieces until crispy, stirring occasionally.

Step 2: Remove the bacon and set aside, now add the butter, then the diced red onion and saute until soft.

Step 3: Add corn, bell pepper, and red pepper flakes. Season to taste with salt and pepper. Cook until the corn is tender, 3-5 minutes, don't stir often allow the corn and pepper to start charring.

Step 4: Now add the bacon back, along with the spring onion and half the spinach. Stir until the spinach has wilted, then add the rest of the spinach. Cook until all the spinach has collapsed, taste and adjust seasoning.

Step 5: Give the mixture a final stir and serve warm.

THE
COOKERY

by The Secret Jozi Chef