



Cooking time: 1/2 hour

Serves 2 as a side

- 1 small-medium summer squash, quartered lengthwise and sliced around 1/6 inch thick**
- 2 cups of shishito peppers, sliced around 1/6 inch thick**
- 2 ears of corn sliced off the cob (you can save the cobs to make corn stock)**
- 1/3 cup bacon or bacon ends**
- 1-2 tablespoons of butter**
- 1 slice of lemon**

Succotash

Note from Chérie: With corn as the staple, feel free to switch up the veggies based on what you like/what's in season, keeping in mind that some vegetables might need longer cooking time than others.

In a large skillet over medium heat, cook bacon until slightly crisp, about 6-8 minutes.

Next, add the corn and squash, along with a pinch of salt, and cook slightly so that they're just starting to release their flavors but still have a nice bite (around 4-5 minutes) while stirring occasionally.

Add shishitos and cook for another 3-5 minutes. Taste for salt. Serve hot with a little squirt of lemon over top and flaky salt.

SOURCE: THESAVORY.SUBSTACK.COM