

Coconut Creamed Corn

Ingredients

- 4 ears corn, kernels cut from cob
- 1 cup coconut milk, light
- ¼ teaspoon salt
- 2 tablespoons chopped cilantro, fresh
- 1 tablespoon lime juice
- ¼ teaspoon crushed red pepper (optional)



Directions

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1. Combine corn kernels, coconut milk and salt in a medium saucepan.
2. Bring to a boil, then adjust the heat to maintain an active simmer.
3. Cook, stirring occasionally, until most of the coconut milk has evaporated, 12 to 15 minutes.
4. Stir in cilantro, lime juice and crushed red pepper, if using.

