

Tomato Corn Scramble

SERVINGS: 8

READY IN: 30 minutes

INGREDIENTS:

- 2 tablespoons extra-virgin olive oil
- 1 teaspoon cider vinegar
- 1 ¼ pounds tomatoes, cut into bite-size pieces
- 1 bunch scallions, finely chopped, keeping white parts and greens separate
- 2 tablespoons unsalted butter
- 4 cups corn kernels (from about 8 ears of corn) – frozen corn is just as good
- Salt and pepper

INSTRUCTIONS:

Whisk together oil, vinegar, $\frac{3}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper. Toss tomatoes with dressing and set aside.

While tomatoes marinate, cook white parts of scallions in butter with $\frac{3}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper in a large skillet over medium-high heat, stirring occasionally, until golden, about 4 minutes. Add corn and sauté until just tender, about 5 minutes. Transfer to a bowl and cool.

Stir together corn, tomatoes, and scallion greens.