



## Okra and Corn Skillet

Mmm, once you taste this favorite Southern side dish packed with bacon, you'll be hooked! This homestyle recipe is guaranteed to be partnering with all kinds of main dishes on your dinner table throughout the year.

Serves: 6

Cooking Time: 15 min

### What You'll Need:

- 5 slices bacon
- 1/2 large red bell pepper, chopped
- 3 scallions, thinly chopped
- 1 (16-ounce) package frozen sliced okra, thawed
- 1 (15-1/2-ounce) can whole-kernel corn, drained
- 1 tomato, chopped
- 1/4 teaspoon black pepper

### What To Do:

1. In a large skillet, cook bacon until crisp; drain on a paper towel-lined platter then crumble and set aside.
2. In the same skillet, saute the red pepper and scallions over medium heat for 3 to 5 minutes, or until tender. Stir in okra, corn, tomato, salt, and black pepper, and cook 5 minutes, or until heated through. Stir in bacon and serve.