

Green Bean and Corn Medley



HITCHCOCK
FIELD & FORK PANTRY

CAMPUS FOOD PROGRAM
UNIVERSITY OF FLORIDA

Ingredients:

2 cans	Green Beans, drained
1 can	Corn
2 tbsp	Butter
1 tsp	Canola Oil
1 ½ tsp	Dried Thyme
¼ tsp	Salt
Dash	Pepper



Directions:

1. In a large skillet, sauté beans and corn in butter and oil until tender.
2. Stir in the thyme.
3. Stir in the salt and pepper.