

# Fabulous Food

## Supersweet Corn, Perfect in Skillet Dinners



**Fresh Supersweet Corn goes Italian in a quick one-skillet dinner.**

(NAPSA)—Few things could be nicer at the end of a long day than a quick one-skillet dinner. Add fresh Supersweet Corn cobs and your skillet supper is suddenly special!

This delicious field-ripened corn earned the “Supersweet” name because its natural sugar converts to starch at a slower pace than other varieties. Supersweet Corn is in season from October until mid-July—ready to go into your family’s favorite meals. If your crew goes for hearty Italian flavors, try Corn and Pepperoni Skillet Dinner, a meal that cooks fast...and disappears just as quickly.

To keep your fresh corn sweet and tender longer, store ears in the refrigerator, husked and wrapped loosely in plastic.

For a free leaflet filled with more fabulous recipes, send a self-addressed stamped business-size envelope to Fresh Supersweet Corn Council, 49 East 21 St., 8th Floor, New York, NY 10010.

### **CORN AND PEPPERONI SKILLET DINNER**

- 2 tablespoons olive oil**
- 4 ears fresh Supersweet Corn, cut crosswise in 1½-inch cobs**
- 3 medium-sized zucchini, sliced**
- 6 green onions (scallions), cut in 1-inch pieces**
- 4 ounces thinly sliced pepperoni**
- 1 pound plum tomatoes, cut in wedges**
- 1 teaspoon Italian seasoning**
- ¼ teaspoon salt**

**In one or two skillets, heat oil. Add corn, zucchini, green onions and pepperoni. Cook and stir 5 minutes. Add tomatoes, Italian seasoning and salt. Continue cooking until vegetables are tender, about 5 minutes longer. Cover, remove from heat and let stand 5 minutes before serving.**  
**YIELD: 4 portions**