

Corn with Jalapenos

Fresh corn with some heat.

Recipe by Julian Garrido | Created on **Mar 10, 2022**

Ingredients

- 6 ears fresh corn, kernels cut from cob
- 2 fresh jalapeno peppers, seeded and diced
- ? cup diced onion
- 2 tablespoons chopped pimento peppers
- 2 tablespoons butter, cut into pieces
- salt and ground black pepper to taste

Directions

- Combine corn, jalapenos, onion, pimentos, and butter in microwave safe bowl. Cover, and cook in the microwave on 100% power until heated through, about 4 minutes depending on your microwave. Stir every minute. Serve hot.

Nutrition Facts

Serving: **4 servings** | Calories: **176.1 kcal** | Carbohydrates: **27.7 g** | Protein: **4.7 g** | Saturated fat: **3.9 g** | Cholesterol: **15.3 mg** | Sodium: **62.6 mg** | Fiber: **4.2 g** | Sugar: **5.3 g**

Categories

Side Dish

Vegetables

Corn