

POTATOES, GREEN BEANS, AND CORN IN LEMON-BROWN BUTTER SAUCE

(from thekitchn.com)

(serves 6–8)

Ingredients

- 1 lb small **red potatoes**
- 1 lb **green beans**
- 3 ears **sweet corn** (3–3 ½ cups kernels)
- 1 medium **yellow onion**, sliced thinly
- ¼ cup (½ stick) unsalted **butter**
- 2 Tbsp **lemon juice**, from 1 lemon
- salt**
- black pepper**, to taste

Instructions

- 1.** Scrub potatoes clean and cut into bite-sized pieces. Place in a medium-sized pot with 1 Tbsp salt, and cover with cold water. Bring water to a boil, then reduce to a simmer. Cook until potatoes are tender and easily pierced with a fork, 3–5 minutes. Scoop potatoes out with a slotted spoon and transfer to a mixing bowl.
- 2.** While the potatoes are cooking, trim green beans and cut into bite-sized pieces. Once potatoes have finished, bring the cooking water back to a boil (add more water if necessary), and blanch beans until they are bright green and tender, but still have some bite to them, 3–5 minutes. Remove with a slotted spoon and transfer to the bowl with the potatoes.
- 3.** Cook the corn following your preferred method. Once corn is cool enough to handle, cut off all the kernels and transfer them to the bowl with the potatoes and green beans.
- 4.** When all the other vegetables are ready, cook the onions and make the brown butter dressing. Heat a teaspoon of oil in a skillet over medium heat, and cook the onions until they are soft and beginning to brown, 6–8 minutes. If time allows, continue cooking onions until fully caramelized. Transfer cooked onions into the bowl with the potatoes and beans.

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5. Place empty skillet back over medium-high heat and melt the butter. Continue cooking, occasionally swirling the butter in the pan, until the butter darkens and begins to smell nutty. Remove from heat and let the butter cool slightly, then whisk in lemon juice and $\frac{1}{2}$ teaspoon salt. (If butter is still quite hot, the lemon juice may make it sizzle and sputter)
6. Drizzle lemon-brown butter sauce over vegetables and toss to combine. Sprinkle with cheese, if using, and add salt and pepper to taste.
7. Serve warm or room temperature. (Will keep for 1 week refrigerated — let salad come to room temperature or briefly heat in the microwave before serving)..