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| Potatoes, Green Beans, & Corn in a Lemon Butter SauceC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s farm-fresh potatoes, green beans, & corn**Ingredients*** 1 pound small **new potatoes**
* 1 pound **green beans**
* 3 ears sweet **corn** (3 to 3 1/2 cups kernels)
* 1 medium yellow onion, sliced thinly
* 1/4 cup (1/2 stick) unsalted butter
* 2 tablespoons lemon juice
* Salt & black pepper, to taste

**Directions** Scrub potatoes clean and then cut them into bite-sized pieces. Place in a medium-sized pot with 1 tbsp. of salt, and cover with cold water. Bring the water to a boil, then reduce to simmer. Cook until potatoes are tender and easily pierced with fork, 3 to 5 minutes. Scoop potatoes out with a slotted spoon and transfer to a mixing bowl. While potatoes are cooking, trim green beans and cut into bite-sized pieces. Once potatoes have finished, bring cooking water back to a boil (adding more water if necessary), and blanch beans until bright green and tender, but still have some bite to them, 3 to 5 minutes. Remove with a slotted spoon and transfer to the bowl with potatoes. Cook corn following your preferred method. Once corn is cool enough to handle, cut off all kernels and transfer to the bowl with potatoes and green beans. When all other vegetables are ready, cook onions and make brown butter dressing. Heat tsp. of oil in a skillet over medium heat, and cook onions until soft and beginning to brown, 6 to 8 minutes. If you have time and patience, continue slowly cooking onions until fully caramelized - this is fantastic! Transfer cooked onions into bowl with potatoes and beans. Place empty skillet back over medium-high heat and melt the butter. Continue cooking, occasionally swirling butter in the pan, until butter darkens and begins to smell nutty. Remove from heat and let butter cool slightly, then whisk in lemon juice and 1/2 tsp. of salt. If butter is still quite hot, lemon juice will make it sizzle up and sputter - be careful! Drizzle lemon-brown butter sauce over the vegetables and toss to combine. Add salt and pepper to taste. This side dish can be served warm or room temperature. It will keep for 1 week refrigerated - the butter sauce will solidify in the fridge, so it is recommend to let the salad come to room temperature or briefly heating in the microwave to warm it up again.*yield: 6-8 servings* *Photo: Emma Christensen/Recipe:* [*thekitchn.com*](http://www.thekitchn.com/recipe-potatoes-green-beans-and-corn-with-lemon-brown-butter-dressing-121830) |

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