

# better every week



Better Homes & Gardens MidwestLiving FamilyCircle DIABETIC LIVING EatingWell Country Garden

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Fresh ideas to make the most of your week

### Sweet Corn

Peel back the husks and silks to reveal one of the great sweet treats of summer. Try fresh corn on pizza and even on pasta.



**Confetti Corn Pasta Bowl**

20 minutes | Makes 10 cups

Coating the corn with olive oil will give it a golden brown crust and a crisp exterior. If you're short on oil, brush with butter.

- 1. Preheat oven to 400°F.
- 2. Slice corn cobs into 1/2-inch-thick rounds.
- 3. Toss corn with olive oil and seasonings.
- 4. Bake for 15 minutes.
- 5. Drain corn and pat dry.
- 6. Cook pasta according to package directions.
- 7. Combine corn, pasta, and dressing.
- 8. Top with cheese and herbs.

**How to Grill Sweet Corn**  
 Peel back the husks of whole ears of corn to reveal the kernels. Remove the silks and husks. Soak ears in water for 30 minutes. Grill over medium heat for 15-20 minutes. Turn ears frequently. Brush with butter and seasonings.

**Street Corn Pizza**  
 Preheat oven to 400°F. Peel back the husks of whole ears of corn to reveal the kernels. Remove the silks and husks. Soak ears in water for 30 minutes. Grill over medium heat for 15-20 minutes. Turn ears frequently. Brush with butter and seasonings.

**Confetti Corn Pasta Bowl**  
 Cook pasta according to package directions. Drain and toss with olive oil. Combine corn, pasta, and dressing. Top with cheese and herbs.

Sweet Corn - peel back the husks and silks to reveal one of the great sweet treats of summer

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LOOK FOR IT INSIDE SUNDAY BEST