



★★★★☆ 22 REVIEWS

PAN ROASTED CORN

Whole kernel corn recipe quickly pan roasts frozen corn before seasoning with chili powder for delicious flavor



PREP TIME
MINUTES



TOTAL TIME
MINUTES



NUMBER OF
INGREDIENTS



SERVINGS

INGREDIENTS

1 tablespoon Pure Wesson® Vegetable Oil

1 pkg (16 oz each) frozen whole kernel corn

1/2 teaspoon chili powder

1/4 teaspoon salt

1/8 teaspoon ground black pepper

DIRECTIONS

STEP ONE

Heat oil in large nonstick skillet over medium-high heat. Add corn; cook 10 to 12 minutes or until corn starts to brown, stirring occasionally.

STEP TWO

Stir in chili powder, salt and pepper.

NUTRITION INFORMATION

119 calories, 21g Carbs

 [VIEW COMPLETE NUTRITION INFORMATION](#)

TIPS

For gluten free preparation, confirm all recipe ingredients are gluten free by reading product labels each time you make this recipe.