

## **Spicy Skillet Corn with Tomatoes**

*Adapted from Southwest Corn Skillet with Chili and Lime from Barefeet in the Kitchen*

1 tablespoon butter

4 ears of fresh sweet corn, kernels removed from the cob

Lots of ground black pepper

1/4 teaspoon cumin

1/4 teaspoon Hungarian sweet paprika (or regular paprika)

1/4 teaspoon New Mexico red chile powder (or regular chili powder)

3 strips of bacon, torn into bite-sized pieces

1 cup of cherry tomatoes, quartered

Juice of 1/2 lime

Heat a large skillet over medium heat and melt the butter. Add the rest of the ingredients except the tomatoes and lime juice and stir to heat through, about five minutes. Add the tomatoes and lime juice and toss to combine. Remove from skillet and serve immediately with your meal. Easy and delicious!

Note: You can omit the bacon if you want.