

Honey Butter Kimchi Corn Skillet

Servings: 2

Prep time: 5 minutes

Cook time: 10 minutes

Total time: 15 minutes

Ingredients

2 cups corn

½ cup chopped kimchi

1 tbsp butter

1 tsp honey

Green onions for topping

Instructions

1. Sauté corn

Melt butter in a skillet. Add corn and cook for 3 minutes.

2. Add kimchi

Stir in kimchi. Cook for 2 minutes.

3. Glaze

Add honey and cook 2–3 minutes until slightly caramelized.

4. Finish

Top with green onions.

Notes / Tips

AMAZING with:

✓ fried eggs

✓ rice bowls

✓ shrimp

✓ ramen

Use maple syrup instead of honey for richer flavor

Add bacon for smoky depth