

New World Succotash

4 slices turkey bacon
4 medium carrots
3 cups corn
1 bag edamame
1 lemon
¼ cup finely chopped onion
1 tsp cayenne pepper (ground red pepper)

Directions

1. In 12-inch skillet, cook bacon on medium until browned and crisp. Peel and cut carrots into quarters lengthwise, then cut crosswise into 1 1/2-inch pieces. Drain bacon on paper towels. Remove and discard all but 1 tablespoon fat from skillet.
2. To skillet, add onion, cook about 4 minutes until translucent, then add carrot and 1/4 cup water. Cover and cook 6 minutes. Add corn and edamame and cook, uncovered, 8 to 10 minutes or until vegetables are tender, stirring occasionally.
3. Meanwhile, squeeze 1 tablespoon lemon juice into large bowl. Add vegetable mixture, cayenne, and 1/2 teaspoon salt; toss to combine.
4. To serve, crumble bacon and sprinkle over succotash.