

HONEY BUTTER SKILLET CORN

Ingredients :

- * 2 tablespoons butter I use salted
- * 3 tablespoons honey
- * 1 bag (16 oz) frozen corn
- * 2 ounces cream cheese cut into chunks (I used Neufchâtel Cheese, it's lower fat)
- * 1/4 teaspoon salt
- * 1/4 teaspoon black pepper

Instructions

In a skillet pan, over medium-high heat, melt the butter and honey. Once melted add the frozen corn and cook for 5-8 minutes, stirring occasionally, until cooked through.

* Add cream cheese, salt, and pepper. Stir together and let it cook, about 3-5 minutes, while stirring occasionally.

* Serve immediately. Leftovers keep well, covered in a container, and stored in the fridge.