

Sassy Succotash – Comfort du Jour

Butternut squash and poblano pepper add a sassy edge to this southern classic side dish. It's colorful, packed with healthful ingredients, and a little bit of crispy bacon on top, just because.

Want to make this dish vegan? Omit the bacon, and sauté the onions and peppers in a tablespoon of olive oil rather than bacon grease. No other adjustments will be necessary. I love an adaptable recipe!

INGREDIENTS

2 cups butternut squash cubes (roasting instructions below)
2 cups frozen butter beans*, cooked according to package
3 slices uncured, smoked bacon, cut into 1" pieces
1/2 medium red onion, chopped
1/2 large poblano pepper, chopped*
1/4 tsp. ancho chile powder* (see notes)
1 1/2 cups frozen roasted corn*

*NOTES

Butter beans are usually a bit larger, and sometimes lighter in color than lima beans. Either will work fine in this recipe.

I chose poblano for this dish because of its dark green color and mildly smoky flavor. It's not as hot as jalapeno, but does have a little spice to it. You could substitute a ripe green bell pepper if you prefer.

Ancho chile is the dried, smoked version of poblano peppers. If you cannot find it, substitute any chile powder—it's a small amount, so you won't compromise or alter the flavor much.

My roasted corn comes from Trader Joe's, but it would also be fine to use regular frozen corn, or, of course, you could upstage me and grill fresh corn!

INSTRUCTIONS

1. Preheat oven to 400° F. Line a rimmed baking sheet with parchment paper.
2. Toss the butternut squash pieces in olive oil, just enough to coat all sides. Season with salt and pepper and roast them for about 25 minutes, or until fork tender, but firm.
3. Prepare the frozen lima beans according to package instructions, and then shock them in cold water to halt the cooking so they don't get mushy. Drain and set aside.
4. Heat a large, deep skillet over medium heat. Add the bacon pieces and toss to cook until they are done and crispy; remove to a drain on a paper towel. Do not drain the bacon grease.
5. Add the red onion and poblano peppers to the skillet and sauté in bacon grease until they are very slightly soft. Sprinkle ancho chile powder over the mix and toss to coat.

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6. Add the frozen corn to the skillet and toss until heated through. Add the cooked butter beans and toss again.
7. Just before serving, add the roasted butternut squash into the pan and gently toss the mixture to reheat the squash and combine everything evenly. Transfer the succotash to a serving bowl, and sprinkle with the reserved crispy bacon pieces.