



## Cajun Corn Maque Choux

Yeild 6 servings

### Ingredients

1 small onion, chopped  
2 slices bacon cooked and chopped  
1/4 cup chopped green bell pepper  
1 to 2 tablespoons olive oil  
3 cups frozen shoepeg corn, thawed  
2 plum tomatoes, diced  
1/4 cup chopped green onion tops  
1/4 teaspoon salt  
1/4 teaspoon pepper  
Optional Lime juice and Hot sauce

### Directions

Sauteé onion and bell pepper in hot oil in a large skillet over medium heat for 8 minutes or until tender.  
Add corn, tomato, and sausage  
Cook, stirring often, for 15 minutes.  
Stir in green onions, salt, and pepper  
Cook 5 minutes