Butter Baked Corn

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING	TOTAL TIME
About 3	About 1/2 cup	About 2 g	35-45 min

Ingredients

- **1 can (15.25 oz) whole-kernel corn**, drained
- **4 oz (1 stick / 113 g) salted butter**, cut into pieces

Directions

1. **Prepare.** Preheat the oven to **350°F**. Use a **9 x 5 x 2 1/2-inch metal baking pan**. Drain canned corn thoroughly.
2. **Fill the pan.** Spread the corn in an even layer, then place the cut butter on top.
3. **Bake.** Bake uncovered for **25-35 minutes**, stirring after **15 minutes**, until hot throughout and tender.
4. **Stir and brown.** Stir the corn and continue baking, stirring and checking every **5 minutes**, until browned to your liking.

Store & Reheat

Refrigerate in a shallow, covered container within **2 hours**; use within **3-4 days**, or freeze in portions for **up to 3 months**.

Oven:

Thawed: Preheat **350°F**. Put **1/2 cup** in a small oven-safe dish; cover. Check after **10 min**; stir and recheck every **3 min** until **165°F**.

Frozen: Preheat **350°F**. Put **1/2 cup** in a small oven-safe dish; cover. Check after **20 min**; stir and recheck every **3 min** until **165°F**.

Air fryer:

Thawed: Preheat to **325°F**; select **Reheat**. Put **1/2 cup** in an air-fryer-safe dish; secure foil over it. Check after **5 min**; stir and recheck every **2 min** until **165°F**.

Frozen: Preheat to **325°F**; select **Reheat**. Put **1/2 cup** in an air-fryer-safe dish; secure foil over it. Check after **10 min**; stir and recheck every **2 min** until **165°F**.

Microwave:

Thawed: Put **1/2 cup** in a microwave-safe bowl; cover loosely. Heat **45 sec**; stir, then check every **30 sec** until **165°F**.

Frozen: Put **1/2 cup** in a microwave-safe bowl; cover loosely. Heat **90 sec**; stir, then check every **30 sec** until **165°F**.