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# *Coconut Creamed Corn*

**Prep Time:** 5 mins

**Cook Time:** 15 mins

**Total Time:** 20 mins

## **Ingredients**

- 4 ear(s) corn, kernels cut from cob
- 1 cup(s) coconut milk, light
- 1/4 teaspoon salt
- 2 tablespoon cilantro, fresh, chopped
- 1 tablespoon lime juice
- 1/4 teaspoon pepper, red, crushed, (optional)

## **Preparation**

1. Combine corn kernels, coconut milk and salt in a medium saucepan.
2. Bring to a boil, then adjust the heat to maintain an active simmer.
3. Cook, stirring occasionally, until most of the coconut milk has evaporated, 12 to 15 minutes.
4. Stir in cilantro, lime juice and crushed red pepper, if using.

