

# Sautéed Sweet Corn & Roasted Tomatoes

*From the blog For Love of the Table*

1 bunch scallions, thinly sliced, keeping white parts and greens separate  
2 T. Olive oil  
4 cups corn kernels (from 4 to 6 large ears of corn)  
1/4 to 1/2 c. tomato liquid (see recipe for [Slow-Roasted Tomatoes](#))  
1 to 1 1/4 lbs. vine ripened tomatoes, [Slow-Roasted](#) (1/3 of a recipe), cut into a rough 1/2-inch dice

In a 12-inch heavy sauté pan set over medium-high heat, cook the white parts of the scallions in the olive oil along with a generous pinch of salt, stirring occasionally, until golden—about 4 minutes. Add the corn and continue to cook. When the corn is hot and sizzling—after 2 or 3 minutes—add a quarter cup of the roasted tomato liquid. Continue to cook, stirring occasionally until the liquid is reduced and the corn is just tender—about 2 or 3 minutes more. If the pan dries out before the corn is cooked the way you like, add a bit more of the liquid.

When the corn is just tender, add the pieces of slow-roasted tomatoes, along with the green parts of the scallions, and heat through. Taste and correct the seasoning with salt and lots of freshly ground black pepper. Serves 6 to 8.

(Recipe adapted from [Gourmet Magazine, July 2009](#))

<https://www.forloveofthetable.com/2012/07/sweet-corn-with-slow-roasted-tomatoes.html>

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