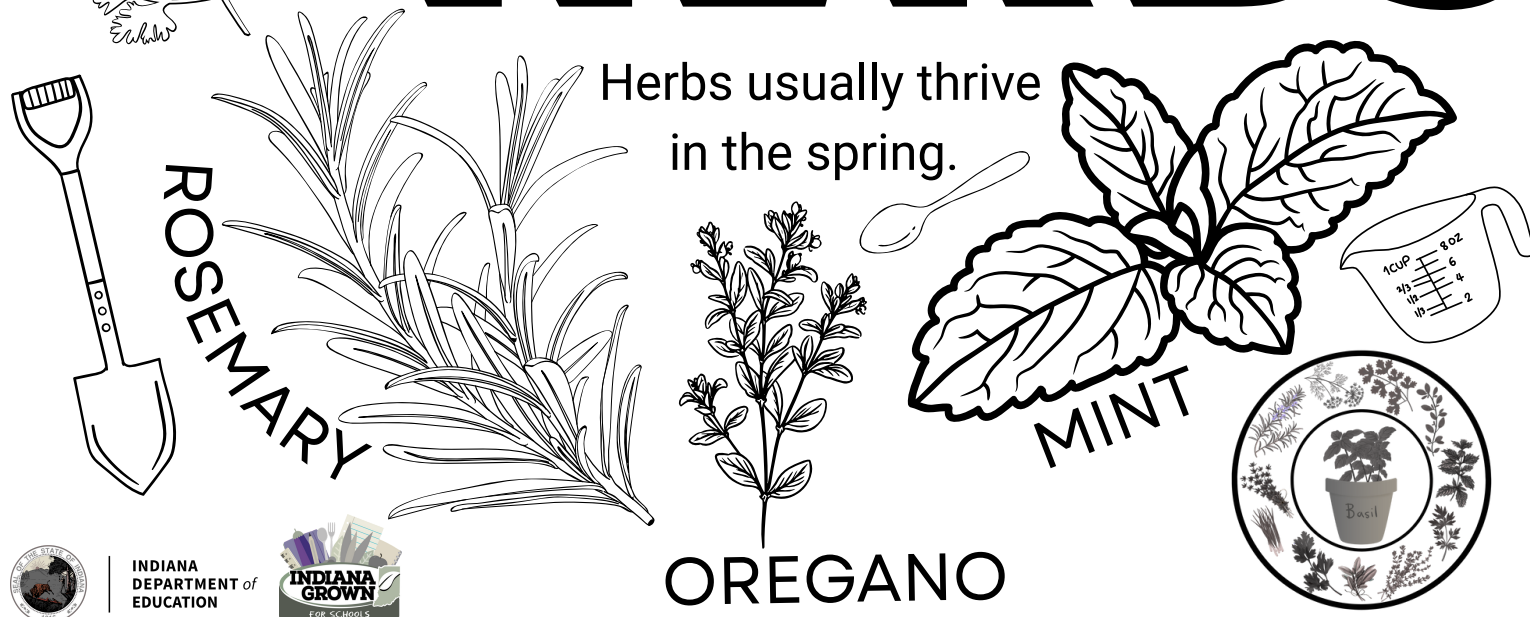


Herbs provide flavor to food and are used in small quantities.

CILANTRO

# HERBS

Herbs usually thrive in the spring.



INDIANA  
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EDUCATION



OREGANO

# Corn with Tarragon and Lime



## Ingredients

- 1 (14.4 ounce) can of gold or white corn
- 1/2 cup water
- 4 tablespoons unsalted butter, cubed
- 3 tablespoons minced fresh tarragon
- 1 large lime, zested
- 1/2 tablespoon lime juice
- salt and freshly ground black pepper to taste

## Instructions

1. Empty canned corn into a 2-quart saucepan, and stir in water. Bring to a boil over medium-high heat, cover, and cook. Stir occasionally, until tender, about 4 minutes.
2. Return the saucepan to the stove over low heat, add butter, tarragon, lime zest, and juice. Stir until butter has melted and corn is warm, about 2 minutes. Season with salt and pepper, and serve.

