

## Corn and Sausage Succotash

Everyone loves a side dish with a kick, full of fresh veggies, this dish is sure to be a hit. This is the perfect way to show off gorgeous end-of-summer sweet summer corn and make your whole meal on the stovetop or the grill - no hot ovens involved here!

Serves 4

½ lbs yellow flesh potatoes  
3 ears of sweet corn  
1 red onion  
1 red bell pepper  
1 medium zucchini  
¼ cup Harissa Infused Olive Oil  
2 Tbsp Black Garlic Balsamic Vinegar  
1 cup Fava or Lima beans  
2 links Chorizo or spicy sausage  
¼ cup fresh parsley

Bring a medium pot of salted water to a boil and halve baby potatoes. Add to water and boil to fork tender 4 to 5 minutes. Drain and set aside.

Husk the corn and remove the silks. Slice the onion, pepper and zucchini into strips.

Preheat the grill to medium-high heat, about 350-400°F.

Rub a tablespoon of the olive oil over the corn and place on the grill. Place the remaining olive oil in the bottom of a large serving bowl.

Place the vegetables (potatoes, onion, peppers, zucchini, corn) on the grill along with the sausage. Grill the vegetables for 4 to 5 minutes, turning once, until charred but still a bit firm in texture. Remove from the grill, and place on a cutting board to cool slightly. Continue cooking the sausage until the internal temperature is 175°F

Slice the charred vegetables and sausage into bite-size chunks and remove the corn kernels from the cob. Place all the vegetables, and sliced sausage into the serving bowl and drizzle with the balsamic vinegar.

Add in the Fava or Lima beans and toss to combine. Garnish with parsley and season with salt and pepper as needed. Serve hot or at room temperature.