

SIDE DISH

Corn O'Brien

22 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
30 min	10 min	20 min	6	\$0.28	72 kcal



You can never have too many side dish recipes, so give Corn O'Brien a try. This recipe makes 6 servings with 72 calories, 2g of protein, and 4g of fat each. For 28 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 2 slices bacon, cut into 1/2 inch pieces
- ☐ 1 tablespoon chopped pimento peppers
- ☐ ¼ cup minced white onion
- ☐ 2 tablespoons green bell pepper, chopped
- ☐ 6 servings salt and pepper to taste
- ☐ 2 cups whole kernel corn, drained

EQUIPMENT Frying pan, Paper towels

Method

- 1

Place the bacon in a large, deep skillet, and cook over medium heat, stirring until evenly browned, about 10 minutes.

- 2 Drain the bacon on a paper towel-lined plate, leaving the grease in the skillet. Stir the onion and bell pepper into the skillet, and cook until the onion has softened and turned translucent, about 5 minutes.
- 3 Add the corn, pimientos, and reserved bacon. Cook and stir until heated through, 3 to 5 minutes. Season with salt and pepper before serving.

Nutrition per serving

72	2 g	4 g	8 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.1 g · 7% of daily needs
Sugar			0.4 g · 0% of daily needs
Sodium			325 mg · 14% of daily needs
Cholesterol			4.8 mg · 2% of daily needs
Vitamin C			6.4 mg · 8% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/corn-obrien-144514