

VEGETABLE SIDE DISHES, FULLY



THE COOKFUL

Edited by Christine Pittman and Heather McCurdy

Vegetable Side Dishes, Fully

You may already know that I live in Florida. What you may not know is that Florida doesn't really have a true autumnal season. The weather sometimes gets a bit cooler for a few days, but then it ramps right back up again. We certainly don't feel anything drastic temperature-wise and there is definitely no fall foliage going on. Which is why I'm super-excited to be writing this while on a flight to Colorado, where I'm hoping for a cooler climate and some red, orange, and gold leaves. Later this month I am also heading to Virginia where, fingers crossed, those colors will be in flame as well.

I truly love fall and want to savor it as much as possible. That's why we decided to dedicate October to fall veggies. In particular, we're thinking about fall veggie side dishes, the kinds of things that show up on your Thanksgiving table, but also delicious veggie-filled dishes for more casual meals as well.

You'll find a bunch of classics and some new ideas too. I can't wait for you to see all that fall veggie brilliance.

One thing to note, if you're looking for potato recipes, you won't find them in this series because we did an ENTIRE series just about potatoes last fall. Head over there for the best roasted and mashed potatoes ever, and more. Similarly, there aren't any Brussels sprouts in this new series. What? Ha! That's because our favorite little cabbagey guys got spoiled in a HUGE Brussels sprouts series not that long ago. You've got to check that out.

So, it doesn't have potatoes or Brussels sprouts, but oh my does it ever have a lot of great stuff. You're going to love it up no matter what part of the country you're in this season.

Happy fall and much love and gratitude,

Christine

Table of Contents

Balsamic Roasted Root Vegetables	5
Brown Sugar Glazed Carrots	8
Butternut Squash Gratin	10
Cauliflower Gratin	12
Creamed Spinach	14
Green Bean Casserole	16
Roasted Celeriac with Bacon	18
Stove Top Creamy Kale and Bacon	20
Southern-Style Collard Greens	22
Classic Succotash	24

Edited by Christine Pittman and Heather McCurdy. Designed by [Garnishing Co.](#)

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Balsamic Roasted Root Vegetables

By Sam Ellis

Roasted vegetables make the perfect side dish and this Balsamic Roasted Root Vegetable dish is sure to become a family-favorite autumn dish.

Fall vegetables should be enjoyed as many ways as possible, which is why we have this series full of delicious Vegetable Side Dishes. You're gonna want to check them all out.

If some of the vegetables in this dish aren't available in your area, you can definitely adapt it and use different vegetables in their place. Just make sure you use vegetables that have a similar cook time.

You're going to want to make enough of these veggie for leftovers because they reheat nicely for lunch or make a perfect salad topper. Each vegetable is so tasty and adds a ton of flavor. There's no need to add potatoes here when there are tons of other hearty fall vegetables available. If you really want potatoes, I suggest roasting them separately or mashing them to save oven space.

Balsamic Roasted Root Vegetables

Continued from previous page

Roasting the vegetables on the sheet pan also helps ensure that when you're roasting them they'll crisp up instead of steaming. Vegetables tend to have a high water content so laying them flat helps give them crisp edges rather than baking them in a casserole dish where they may end up cooked but not crisped.

Make sure you cut the vegetables into similar pieces so they cook more evenly. The combination of these vegetables cook at a pretty even rate so you don't end up with some vegetables that are under-cooked and some that are overcooked. Once your family gives these a try they'll be asking for them all the time. And you'll be more than happy to make them.

Balsamic Roasted Root Vegetables

Continued from previous page

Yield: 8 servings

Prep Time: 10 minutes

Cook Time: 50 minutes

Total Time: 1 hour

Ingredients:

5 carrots, peeled & diced into
1/2 inch pieces
1 parsnip, peeled & diced into
1/2 inch pieces
1 lb. rutabaga, about 1/2,
peeled & diced into 1/2
inch pieces
1 turnip, peeled & diced into
1/2 inch pieces
1/2 lb. celery root, peeled &
diced into 1/2 inch pieces
1/2 onion, diced into 1/2 inch
pieces
1/4 cup balsamic vinegar
2 Tbsp. olive oil
1 Tbsp. fresh rosemary,
chopped
1/2 tsp. fresh thyme
1/2 tsp. salt
1/4 tsp. pepper

1. Preheat oven to 425°F. Line a cookie sheet with aluminum foil. Place diced vegetables onto cookie sheet.
2. In a small bowl, mix together the balsamic vinegar, olive oil, rosemary, thyme, salt and pepper. Pour mixture over vegetables and mix around so all pieces are covered.
3. Bake for 25 minutes, toss vegetables, then bake for an additional 25 minutes. Serve warm.



Brown Sugar Glazed Carrots

By Sam Ellis

You won't believe how the simple addition of brown sugar to simple carrots makes them taste so amazing. You're sure to add Brown Sugar Glazed Carrots to your weekly meal rotation.

Roasted Balsamic Root Vegetables are a favorite easy side dish around here so be sure to check it out, but sometimes you want something even faster. We've got that covered with this simple one veggie dish. Brown sugar and carrots are two things that just belong together. The sweetness from the brown sugar and crunch from the carrots make an irresistible combo that your family will request over and over.

To cut down on prep time you can definitely make this dish using baby carrots. It's a real lifesaver on busy evenings. However, switching things up and using full grown carrots is a great way to have the easiest side dish to ever grace your holiday table (and the presentation is gorgeous). Just be sure to thoroughly cover the greens in oil when cooking to make sure they don't brown too much.

Brown Sugar Glazed Carrots

Continued from previous page

If you run out of room in the oven making them for your holiday dinner, another way to cook this is by braising the carrots. They may need to be cut a little smaller to fit in a pan but choose a wide-bottomed pan with high sides. All you have to do is melt the butter with the brown sugar and combine. Add in the carrots and cover so the carrots are both cooking in the fat of the butter as well as steaming from the evaporation of the carrots themselves. Just be sure to stir occasionally so your carrots don't burn.

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Ingredients:

1 bunch carrots

(approximately 1 lb.),
peeled and washed with
most of the green cut off

1 Tbsp. olive oil

4 Tbsp. butter

1/4 cup brown sugar

1. Preheat oven to 425°F. Line a cookie sheet with aluminum foil.
2. Place peeled carrots onto baking sheet and pour olive oil over the carrots. Use your hands or a basting brush to ensure all of the carrots and remaining greens are covered as well.
3. Bake for 20 minutes, flipping halfway through.
4. While the carrots are baking, melt butter in a small bowl. Add in brown sugar and mix together until combined. When the 20 minutes are done, remove carrots from oven. Spread brown sugar mixture over the carrots evenly. Bake for an additional 5 minutes. Serve immediately.



Butternut Squash Gratin

By Georgina Walker

You're going to love having this Butternut Squash Gratin recipe on hand for autumn dinners and holiday meals.

Butternut squash season is upon us, and I am loving this Butternut Squash Gratin – layers of butternut squash with a creamy cheesy sauce and crunchy, crispy top. There's just something special about autumn comfort food dishes, which is why we have this whole series of autumn Vegetable Side Dishes.

The weather gets cooler, the days are shorter, you start to bring out your forgotten sweaters and boots and it's almost time to get the fire going. Not to mention, the masses of fresh, cozy produce available at the farmers markets, and of course, pumpkin everything. But we can't forget butternut squash. It's easily used in place of pumpkin and is my favorite fall food. I love the taste, I love the color and I love how versatile it is.

It can be added to pizzas and pasta, made into soup, served as a mash, or even better, served

Butternut Squash Gratin

Continued from previous page

up as a butternut squash gratin. If you're unfamiliar with a gratin, it's a side dish consisting of layers of vegetables (such as potato, cauliflower or butternut squash) in a cheesy cream sauce topped with breadcrumbs and cheese. It's creamy, it's cheesy and it's crunchy, and I'll let you in on a secret –it's only one pan. This is the perfect side dish for a fall dinner party, potluck or Thanksgiving feast. It's easy to make – simple but full of fresh flavors and textures.

Yield: 6 servings

Prep Time: 10 minutes

Cook Time: 45 minutes

Total Time: 55 minutes

Ingredients:

1 (2 lb). butternut squash
1 and 1/2 cups whole milk
2 cloves of garlic, crushed
1 Tbsp. rosemary, finely chopped
1 Tbsp. thyme, finely chopped
1 and 1/2 cups of grated cheese, divided
3 green onions, finely sliced
1/2 tsp. pepper
1/2 tsp. salt
1/2 cup panko breadcrumbs

1. Preheat oven to 400°F. Lightly grease a 13.5 x 11 (or thereabouts) ovenproof baking tray with butter.
2. Peel and finely slice butternut squash in 1/4 inch slices (remove seeds). Combine the milk, garlic, rosemary, thyme, green onions, salt, pepper and 1 cup of cheese in a measuring cup.
3. Lay butternut squash in one even layer onto the bottom of the pan. Pour over half the milk and cheese mixture. Lay the remaining butternut squash on top of the first layer. Add the remaining milk and cheese mixture. Top with the remaining 1/2 cup of cheese and panko breadcrumbs.
4. Bake 40-50 minutes, until the top is golden brown and butternut squash is cooked. To test, insert a knife into the middle of the gratin. The squash should be soft, but still firm enough to cut. If you find the gratin is getting too brown, cover with some foil for the remaining cooking period.



Cauliflower Gratin

By Kasey Goins

Yup, even good old cauliflower can be turned into a comfort food dish. This one even has bacon. What's not to love?

When it comes to fall side dishes, cauliflower may not be the first thing that comes to mind, but get ready to think again. I'm sure you're going to love this dish just as much as our Butternut Squash Gratin. This Cauliflower Gratin will take your side dish game to a whole new level.

It's a super simple, (almost) one dish recipe that's sure to wow your guests. The creamy, cheesy sauce is made on the stove, then poured over fresh cauliflower florets and baked to perfection. One saucepan and one roasting dish are all you need for this easy fall side.

No gratin is complete without cheese, so we'll use creamy Gruyere in this recipe. If you can't find it, swap it out for Swiss or cheddar. Gruyere has a low melting point lending to the creaminess of this easy, rich casserole, so I definitely recommend you use it when you can.

Cauliflower Gratin

Continued from previous page

Get ready to fall in love with cauliflower again and impress your guests while you're at it.

Yield: 8 servings

Prep Time: 10 minutes

Cook Time: 40 minutes

Total Time: 50 minutes

Ingredients:

1 large head cauliflower,
chopped into florets (about
5-6 cups)
8 oz. bacon, chopped
1 small onion, diced
4 cloves garlic, minced
3 Tbsp. flour
2 cup milk
1 cup shredded Gruyere
cheese, divided
2 Tbsp. fresh chives, minced
2 Tbsp. fresh parsley, minced
1/2 tsp. salt
1/4 tsp. black pepper
1/4 tsp. ground nutmeg
1 Tbsp. butter, melted
1/3 cup panko breadcrumbs
1/4 cup freshly shaved
Parmesan cheese

1. Preheat the oven to 350°F and lightly spray a 9×13 casserole dish with cooking spray. Place the cauliflower florets into the dish and set aside.
2. Set a large skillet over medium-high heat; add the chopped bacon and diced onion. Cook, stirring occasionally, until onions are translucent and the bacon is crisp. Add the garlic, stirring another 30 seconds. Sprinkle the flour over top the bacon mixture and stir until well-incorporated and the flour begins to turn golden, about 1 minute. Gradually add the milk, whisking as you add. Reduce the heat to medium-low and simmer to thicken, about 3-4 minutes. Remove from heat, then stir in 1/4 cup shredded Gruyere cheese, chives, parsley, salt, pepper and nutmeg.
3. In a small bowl, combine the melted butter, remaining 3/4 cup Gruyere cheese, panko breadcrumbs and Parmesan cheese.
4. Pour the sauce mixture over the cauliflower florets, then sprinkle the panko mixture evenly over top. Bake, uncovered, at 350°F for 35-40 minutes until bubbly and golden. Allow to rest 5-10 minutes prior to serving.



Creamed Spinach

By Jamie Silva

I know, I know. It's that green stuff no one likes. Bet you haven't had creamed spinach like this before. Nothing canned or frozen here. Give it a try. You'll love it.

Creamed spinach is pretty much relegated to autumn and Thanksgiving, but why? I'd say it's because that token dish just doesn't taste as great when you buy it frozen.

There's nothing like good ol' homemade creamed spinach. Sure, you can buy the premade frozen variety like most people do, but honestly, there's nothing like making creamed spinach completely from scratch. You're going to LOVE this version way better.

This is such a simple dish to make from scratch – tender cooked spinach mixed with a deliciously creamy and savory sauce – that once you try the real deal you're going to make it all year long. Everyone's going to wonder what your secret is. And it's simple – fresh wholesome ingredients.

Creamed Spinach

Continued from previous page

Yield: 6 servings

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients:

2 Tbsp. olive oil
2 Tbsp. unsalted butter
1/2 cup chopped onion
2 cloves minced garlic
3 lb. fresh spinach, chopped
1 cup heavy cream
2 Tbsp. all-purpose flour
1/4 cup grated Parmesan
cheese
1/4 tsp. ground nutmeg
1/2 tsp. salt
1/4 tsp. pepper

1. In a Dutch oven or large pot, melt olive oil and butter over medium-high heat. Add onion and garlic. Sauté for 4-5 minutes.
2. Add the spinach. Cook until wilted and dry, about 5 minutes. If you don't cook the spinach until dry, it will become mushy. Be patient.
3. Reduce the heat. Whisk in the heavy cream, Parmesan and nutmeg. Cook with spinach until the sauce thickens, about 10 minutes. Season with salt and pepper to taste. Serve immediately.



Green Bean Casserole

By Jamie Silva

The Green Bean Casserole of your childhood holiday table is back and better than ever with fresh green beans. Come on. Don't be shy. You know you want to try it.

Creamy mushrooms, tender green beans, crispy fried onions. Can you remember the last time you didn't see Green Bean Casserole on a Thanksgiving dinner table? Me neither. Although, if you really want to change it up, you could skip it this year and make our delicious homemade Creamed Spinach.

Green Bean Casserole is a classic, comforting staple that's been making families happy since the 1950s! This green bean casserole is made using fresh green beans and a homemade mushroom soup recipe, which we adapted from this [Mushroom Gravy](#) over on Cook the Story. No cans here.

The flavors are savory and creamy with a delicious crunch from the fried onions. It will remind

Green Bean Casserole

Continued from previous page

you of home. You can even make it the day before your big dinner, refrigerate it and just heat it up when your guests arrive. Just leave off the fried onions until just before serving if you do this.

This recipe is so easy to make and comes together in just 25 minutes. You may end up serving this staple all year 'round instead of just at Thanksgiving.

Yield: 8 servings

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Ingredients:

- 1 Tbsp. salt
- 1 lb. fresh green beans, rinsed, trimmed and halved
- 6 Tbsp. unsalted butter, cut into pieces
- 6 Tbsp. all-purpose flour
- 1 cup nonfat milk
- 1 cup unsalted chicken stock
- 1/4 tsp. salt (or more to taste)
- 1/4 tsp. garlic powder
- 2 cups finely chopped mushrooms
- 1 can French's fried onions (6 ounces)

1. Preheat oven to 400°F.
2. In a large pot, bring 3 quarts of water and salt to a boil. Add the beans and cook for 5 minutes or until crisp and tender. Transfer beans immediately into a bowl of ice water to stop the cooking. Drain and set aside.
3. In a large cast iron skillet, melt butter over medium-high heat. Remove from heat. Whisk in flour until a smooth paste forms. Add in milk a bit at a time while whisking, making sure it stays smooth. Add in the stock a bit at a time while whisking, making sure it stays smooth. Return to medium-high heat. Stir until it comes to a boil and thickens. Remove from heat.
4. Put mushrooms in a microwave-safe bowl. Microwave on high for 30 seconds at a time until all are softened. Stir mushrooms and any juices that are in the bowl into the skillet. Add green beans into the skillet and stir until they are evenly coated. Top with fried onions then bake until top is golden brown and sauce is bubbling around edges, about 10-15 minutes. Remove from oven. Serve immediately.



Roasted Celeriac with Bacon

By Kelly Nardo

If you're looking for a great lower carb alternative to potatoes, we've got you covered. Roasted Celeriac with Bacon is just what you need, and it's super easy to make.

Celeriac, or celery root, is different from the typical celery stalks seen regularly in the grocery store. No, it isn't just the root that goes to your mainstream grocery store celery. It's a root vegetable, circular in shape, with an unevenly and knobby surface. It might not be the prettiest vegetable out there, but it has great flavor – a mild flavor that's a cross between celery and parsley.

When you roast it it has almost a potato-like consistency, but with significantly less carbs. This makes it a great family-friendly substitute if you're trying to cut potatoes. This roasted celery root and bacon is the perfect recipe to start with because it is super easy to make and is a comforting side dish for autumn. Try something new. We know you'll love it.

Roasted Celeriac with Bacon

Continued from previous page

However, if you don't feel like trying something new tonight save it for tomorrow and make our Roasted Balsamic Root Vegetables since they're potato free also.

Yield: 4 servings

Prep Time: 5 minutes

Cook Time: 40 minutes

Total Time: 45 minutes

Ingredients:

2 medium-large celery roots,
peeled and chopped into
1 inch pieces (about 6
heaping cups)

1 Tbsp. oil

1 and 1/2 tsp. garlic powder

1 tsp. pepper

1/2 tsp. salt

4 pieces bacon

1. Preheat oven to 400°F and line a baking sheet with parchment paper. Add chopped celery root to the pan. Drizzle oil, garlic powder, pepper and salt over celery root. Use your hand to mix until all pieces are coated. Spread out evenly on the pan.
2. Lay bacon on top of celery root. Roast for 35-40 minutes until celery root is golden brown and tender and bacon is crispy. Crumble bacon and mix with celery root to serve.



Stove Top Creamy Kale and Bacon

By Georgina Walker

The perfect fall side dish, this stove top creamy kale and bacon dish is so easy to whip up and full of flavor. It's cozy, it's creamy, it's cheesy and it is so good as a side dish.

I don't *think* we've found the best way to eat kale. I *know* we found the best way to eat it. Smother it in a creamy, cheese sauce and eat it with bacon. Need I say more?

Okay, so there's something to like about kale – that is, if it's cooked in a creamy bacon sauce. This Stove Top Creamy Kale and Bacon makes the perfect go-to side dish for autumn. Although we know you're going to be making it year 'round, just like you're going to be buying butternut squash all year for this addicting Butternut Squash Gratin.

Whether you're hosting a Thanksgiving or Friendsgiving party, need a killer side dish for a dinner party, or really just want some cheesy kale, this recipe is for you. Lightly blanched kale and smoky bacon, brought together in one pan with the creamiest cheese sauce – there is

Stove Top Creamy Kale and Bacon

Continued from previous page

nothing boring about this dish.

To make this gorgeous side, you're going to blanch your kale first because it helps take some of the bitterness out of it. And then you make the sauce. The secret to the creamy sauce is making a cheesy roux. Roux is essentially a white sauce made from flour, butter, milk and cheese. I love putting a little seeded mustard in my roux to cut through the richness of the sauce. Roux is easy enough to make, you just need to ensure all the lumps of flour are whisked out before adding the cheese in the final stage.

And then you have it – an amazing kale dish that everyone will love.

Yield: 6 servings

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

Ingredients:

2 bunches of kale, leaves removed from stalk and roughly chopped
4 slices of bacon, diced
2 Tbsp. butter
4 Tbsp. flour
1 tsp. wholegrain mustard
2 cups whole milk
1 cup grated cheddar cheese
1/2 tsp. pepper
1/4 tsp. salt (as needed)

1. Place kale in a large, heat proof bowl. Cover with boiling water, and blanch for 30 seconds. Strain the kale, and run it under cold water immediately. Set aside in strainer to dry a little.
2. In a saucepan or skillet, cook bacon over medium heat for 5 minutes until it starts to crisp. Place cooked bacon on a plate lined with paper towel to soak up the bacon fat. Use a paper towel to wipe out the skillet or saucepan.
3. To make the sauce, melt the butter over low to medium heat. Add the flour, and whisk until the flour is covered in the butter, and it starts to fry slightly – about 5 minutes. Add the wholegrain mustard. Very slowly, pour in the milk, and whisk until the milk starts to combine with the flour. Continue whisking, removing any of the flour lumps. The sauce should start to thicken and the lumps should be gone. This should take anywhere from 5 to 10 minutes.
4. Once the sauce is silky smooth, add the cheese and whisk until combined. Add the kale and the bacon back into the skillet. Taste, and season with salt and pepper. You may get a lot of salt from the bacon, so it's always good to taste before you add more salt. Cook until the kale and bacon are heated through, then serve.



Southern-Style Collard Greens

By Allie McDonald

You won't believe how good collard greens are until you've tried Southern-Style Collard Greens. We're sharing our secret to the very best way to make them.

Collard greens are a staple at any southern table and it's easy to see why once you try this recipe. Quite honestly, the whole country should get involved. We'll say it again just in case you didn't already learn this from our Creamy Kale and Bacon dish. Any vegetable dish that has bacon in the recipe is worth making, but this has even more savory craveable ingredients. I mean, bacon, apple cider vinegar, garlic – isn't your mouth watering just thinking about it?

The perfect collard greens dish is tender, smoky, savory, a bit sweet and a touch spicy. We find that it's best to prepare this in a Dutch oven or large stock pot. That way you can brown the bacon bits in the same pan that you cook the greens in for added flavor.

We also add some maple syrup and hot sauce to bring a sweet heat to the dish. To easily

Southern-Style Collard Greens

Continued from previous page

cut the greens, we recommend cutting out the stems, then washing the greens well and chiffonading them like you would basil. It makes it simple. Your family is sure to love this dish, and you'll be happy they're eating their greens.

Yield: 4 servings

Prep Time: 15 minutes

Cook Time: 2 hours, 10 minutes

Total Time: 2 hours, 25 minutes

Ingredients:

1 lb. collard greens
1/5 lb. (approx. 5 slices)
bacon, diced
1 onion, diced
2 garlic cloves, minced
1 Tbsp. apple cider vinegar
1 and 1/2 cups unsalted
chicken stock
1 Tbsp. maple syrup
10-12 dashes hot sauce (like
Tabasco), plus more for
serving
1 tsp. salt
1/2 tsp. black pepper

1. Start by washing and drying the collard green leaves well. Cut the thick stem out of each of the leaves and discard. Roll the collards up so you have a log of leaves and slice into ribbons or chiffonade. Set the collard greens on a paper towel to dry fully while you cook the bacon.
2. Dice the bacon and place it into a pot or Dutch oven over medium heat. Brown the bacon, remove it from the pot and set it on a paper towel to drain.
3. While the bacon cooks, dice the onion and mince the garlic. When the bacon is cooked, leave the grease in the pan and sauté the diced onion for about 5 minutes or until it starts to brown. Add the garlic and collard greens and cook for one minute before deglazing the pan with the apple cider vinegar. Add the chicken stock, maple syrup, hot sauce, salt, black pepper and the cooked bacon. Stir and bring the pot to a boil. Cover and cook for about 2 hours until the greens are tender. Serve hot!



Classic Succotash

By Kasey Goins

Why change a good thing? We're sticking with a classic succotash recipe because sometimes the old way is the best way. Give it a try and we're sure you'll agree.

Fall doesn't get any more southern than this classic succotash recipe – well, unless you're making Southern-Style Collard Greens, that is. We kept this succotash recipe close to the original and the result is perfection. Why change a good thing? Tender lima beans, fresh corn kernels, bacon, okra and more come together to form this incredibly delicious fall side dish. What's more, this classic succotash is easy and only requires one skillet.

Now for a little history on this dish. Succotash recipes can vary but their roots are the same. The word is Native American for “broken corn kernels” but it's so much more than that. The framework of lima beans and corn is always the same, but you can let your imagination run wild with other ingredients. In this recipe, I've added okra, though it's optional. Other recipes may call for smoked ham in place of bacon, green pepper instead of red and even butter

Classic Succotash

Continued from previous page

beans in place of lima beans.

Traditionally, basil is used to give the dish a fresh, bright flavor, but I've also seen recipes that call for dill or tarragon. For the freshest and most flavorful succotash, opt for the best fresh produce you can find. The recipe below is the perfect blend of succotash ingredients then finished with a drizzle of melted butter. No one will be able to resist this hearty side dish.

Yield: 8 servings

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients:

4 strips thick-cut bacon
1 small yellow onion, diced
1 medium red bell pepper,
diced
2 cloves garlic, minced
2 and 1/2 cups frozen lima
beans
1 (6 oz.) package frozen okra
3 cup corn kernels
1 pint grape tomatoes, halved
1/4 cups chopped fresh
parsley
2 Tbsp. chopped fresh basil
2 Tbsp. chopped fresh chives
1 Tbsp. apple cider vinegar
1 tsp. salt
1/2 tsp. ground black pepper
2 Tbsp. butter, melted

1. Heat a large nonstick skillet over medium-high heat; fry the bacon 3-4 minutes per side until crispy. Remove bacon with a slotted spoon, leaving bacon grease in the pan. Crumble the bacon when cool.
2. To the pan with the reserved bacon grease, add the diced onion and red bell pepper. Cook 3-4 minutes, stirring occasionally, until tender. Add the garlic; sauté 30 seconds. Add the lima beans, okra and corn. Cook, stirring occasionally, until vegetables are tender and cooked through, about 8-10 minutes. Turn off the heat, then stir in the grape tomatoes, apple cider vinegar, parsley, basil, chives, salt, pepper and reserved crumbled bacon. Drizzle melted butter over top. Stir to coat.

Contributors

Many thanks to our writers for this edition of *The Cookful*.



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Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



Kasey Goins

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Kasey is the 20-something Physician Assistant behind the blog Well-Fed Soul. She believes that food is medicine and takes a non-diet approach to healthy eating. She loves to show busy women how eating healthy can be exciting, easy, and still involve chocolate! When she isn't creating messes in the kitchen, you can find her exploring Kalamazoo with her husband (with a glass of good Chardonnay in hand).



Allie McDonald

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Allie is an avocado obsessed, hot pepper junky with a serious passion for food. When she isn't adding to her cowgirl boot collection, you can find her in the kitchen, with her apron covered in the day's creations. She's the blogger behind Miss Allie's Kitchen, a food blog dedicated to creating whole and healthy recipes to inspire home cooks.



Kelly Nardo

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Kelly is the girl behind Eat the Gains, a food and fitness blog dedicated to providing wholesome and delicious recipes that fuel both workouts and everyday life. She is also a CrossFit coach and helps people with meal prep in Austin, TX. Her favorite color is orange and she has never met a vegetable she didn't like - if you know, send it her way!

Contributors

Many thanks to our writers for this edition of The Cookful.



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Jamie is the food and travel blogger behind A Sassy Spoon. When she's not traveling, she's in the kitchen creating simple recipes, mostly healthy, fresh, summery, full of citrus and bold flavors, along with indulgent desserts to satisfy her insane sweet tooth. Balance, right? ;)



Georgina Walker

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Georgie is an Australian expat and the creator behind The Home Cook's Kitchen, a blog dedicated to good food and recipes for home entertaining. Georgie is a passionate foodie, with a love for fine wine, cheese and chocolate. She believes there is nothing better than sitting down to a home cooked meal with good friends. When she's not in the kitchen cooking, she's out and about hiking, biking or snowboarding in Oregon with her husband and golden retriever Archie.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with how-tos, innovative recipes and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



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