

Garden Succotash with Pulled Chicken

1 Tablespoon unsalted butter
1 Tbsp. Olive oil
1 Tbsp. minced garlic
1-cup yellow squash cubed
¾-cup fresh sugar snap peas, chopped
Kernels from ear fresh corn on the cob
2 Tbsp. chicken stock or water
¼-cup heavy cream
½ cup diced red pepper
½ cup chopped basil 1 tsp. fresh thyme
½-roasted chicken- pulled meat from the bone- skin removed
Zest of lemon (optional)
Kosher salt and black pepper to taste

Melt butter with oil in a saucepan over high heat. (The oil prevents the butter from burning) Add garlic, sauté for just a moment and stir in zucchini, peas, corn and chicken stock

Cook about 3 minutes until vegetables are tender but not mushy. Add cream and cook until thickened about 2 minutes. Stir in sweet pepper, basil, and thyme.

Season with salt and pepper.

Place in slightly rounded serving platter and top with pulled chicken.