



Tender Bits Corbroni

- 1 can (19 ounce) Tender Bits, drained
- 12 ounces frozen whole kernel sweet corn
- 10 ounces frozen broccoli florets
- 1 medium onion, sweet or as you prefer
- 1/8 cup olive oil
- 1 teaspoon garlic salt, or seasoning of choice

Directions: Put olive oil in skillet and set to medium high. Halve onion and then sliver into skillet. Slice Tender Bits into fourths and add the pieces to skillet. Stir fry until Tender Bits are lightly browned. Add corn and broccoli. Cover and cook until done [to your taste]. Add a teaspoon of garlic salt [or regular salt]. Stir and serve.

Submitted by Evelyn N. of North Carolina