Seared Cod & Summer Succotash

Makes ~2 servings

Ingredients:
- 2 fillets of cod (~4-oz. each)
- 1 cup red grapes, thinly sliced
- ~16 green beans, cut into ½ inch pieces
- 1 glove garlic, minced
- 2 medium scallions, thinly sliced on an angle (separate white bottoms and green tops)
- 1 small eggplant, medium diced
- 1 medium ear of corn (cut corn kernels off the cob)
- 1 medium tomato, cored and diced
- .25 cup rice flour (or all-purpose flour)
- 2 tbsp White wine vinegar
- 3 tsp Granulated Sugar
- Salt
- Black Pepper
- Olive oil

Instructions:

1. **Pickle the grapes.** In a medium bowl, combine vinegar, sugar, and a pinch of salt. Stir until sugar has dissolved. Add grapes. Set aside for 10-20 minutes, stirring occasionally.
2. **Cook eggplant.** Heat 1 tablespoon olive oil on medium-high heat. Add eggplant and cook for 3-5 minutes, stirring occasionally. Should be lightly browned and softened. Season with salt and pepper and transfer to a plate or bowl.
3. **Make succotash.** Heat 2 teaspoons olive oil on medium-high heat. Add garlic, white bottoms of scallions, corn, and green beans; season with pepper. Cook 4-6 minutes, stirring occasionally. Add tomato and eggplant and cook 1-2 minutes, stirring occasionally. Transfer to plate or bowl and wipe out the pan.
4. **Coat and cook the cod.** Heat 2 teaspoons olive oil on medium-high heat. Season cod with salt and pepper, coat seasoned fillets in flour. Cook 3-5 minutes on one side, or until golden brown. Flip and cook 2-3 minutes, or until cooked through. Transfer to a paper-towel lined plate.
5. **Plate your dish.** Divide succotash and cod fillets between 2 plates. Garnish with green tops of scallions. Top fillets with pickled grapes and pickling liquid, to taste.
6. **Enjoy!**