

JUNE: Calabacitas Con Elote (Zucchini with Corn)

Makes: 4 servings. Total Time: 25 minutes

Ingredients:

¾ pound Local Zucchini, sliced
1 Small Onion, sliced
1 Green Bell Pepper, sliced
1 Red Bell Pepper, sliced
¾ pound Tomatoes, fresh, diced (outside Tomato season, use 1 can of diced Tomato)
2 ears corn, kernels sliced off the cob (raw)
1 Tablespoon vegetable oil
½ teaspoon Kosher Salt Ground Black Pepper, to taste
Cojita cheese, 4 ounces (optional)

Directions:

Heat oil in a pan; add green and red peppers and cook, stirring frequently, about 3 minutes.
Add onion and cook another 3 minutes, stirring frequently.
Add zucchini, corn, salt, and pepper, cook 5 minutes, stirring frequently.
Mix in diced tomatoes, sauté 3 minutes, remove from heat and serve.

Recipe Notes: Add a topping of crumbled Cojita cheese once portioned.



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