



Calabacitas

Serves 6

Ingredients:

5 ears fresh corn kernels
3 tbsp olive oil
1/2 red onion (diced)
1 clove garlic, minced
1 pound zucchini (sliced)
3/4 pound plum tomatoes (diced)
1 fresh poblano pepper (diced)
1/2 fresh sweet bell peppers (diced)
Salt and black pepper to taste
1/2 pounds cotija cheese

Directions:

Heat the olive oil in a large skillet over medium-high heat; Place the onion and garlic in pan, cook about 5 minutes until oil becomes fragrant

Mix the zucchini and tomato into the onion and garlic mixture; cook together 5 minutes. Stir the corn kernels into the mixture; add the poblano pepper.

Season with salt and pepper; stir. Cover the skillet with a lid and cook until the zucchini is tender, about 10 minutes.

Sprinkle with the cotija cheese before serving