

Calabacitas con Etole



Instructions

1. Place corn in a saucepan and fill with enough water to cover corn. bring to a boil. Cover, reduce heat to medium and simmer until corn is tender. Drain and reduce heat to low.
2. In a large skillet, heat vegetable oil over medium heat. Add zucchini, onion, tomato, chili peppers and garlic. Cook for about 5 minutes. Stir in corn and season with salt and pepper. Reduce heat to medium and cover. Cook for 10 more minutes of until zucchini is tender. Top with shredded cheese and serve. Enjoy.

Ingredients

- 2 **1/2 cups** fresh corn
- 1 **tbsp** vegetable oil
- 1/4 cup** chopped onion
- 1 **clove** garlic minced
- 1 **lb** fresh zucchini sliced
- 2 Roma tomatoes diced
- 1 - 3 fresh Pueblo green chili peppers, seeded and chopped
- Salt and pepper to taste
- 1/4** shredded cheese (optional)

