Zucchini Con Queso
adapted from The Border Cookbook

Vegetables:
2 Tbsp butter
2 Tbsp olive oil
2 lbs zucchini, cut in fat matchsticks
1 medium onion, sliced in thin strips
1 garlic clove, minced
1 large bell pepper (any color), sliced in thin strips
2 Roma tomatoes sliced into thin strips
1/2 tsp dried oregano
1/2 tsp salt

Sauce:
1 Tbsp butter
1 Tbsp olive oil
1 Tbsp flour
2 cloves garlic, minced
1 (12 oz) can evaporated milk
1/4 cup sour cream
4 oz grated pepper jack cheese

In a large skillet warm butter and oil over medium heat. Add zucchini, onion, and garlic. Saute for about 5 minutes until wilted. Stir in the bell pepper, tomatoes, oregano, and salt. Cook for another 10-15 minutes, until zucchini is very tender.

While the vegetables cook, make the sauce.

In a saucepan, warm butter and olive oil over medium heat. Add the flour. Cook and stir until bubbly. Add the garlic, evaporated milk, and sour cream and heat through. Stir in cheese, cover pan, and remove from the heat. Stir again in several minutes if needed to melt cheese evenly. Keep sauce warm until serving.

Serve the zucchini mixture with spoonfuls of the cheese sauce.
6-8 servings