

TACOS DE CALABACITAS

Tacos de Calabacitas (Mexican Zucchini) is a delightful recipe loaded with such flavors you will be craving these again and again!

INGREDIENTS:

- 3 lbs. zucchini or summer squash diced. (I don't peel mine)
- 1 large tomato quartered or diced
- 1 (4 oz.) can chopped green chili's
- 1/4 cup water
- 1 tsp. garlic powder or 1 clove minced fresh garlic
- 1 cup shredded cheese or crumbled Queso Fresco cheese
- 12 Tortillas: Flour or Corn
- Optional; 1 cup of cooked rice, corn, black beans, cooked diced chicken, shrimp, or salmon .

INSTRUCTIONS:

1. Over medium heat in large skillet, combine diced zucchini, tomatoes, green chile's water and garlic and any optional add-in's such as rice, beans or corn or meat.
2. Cook, stirring occasionally till zucchini is tender (3-5 min. approx.)
3. Serve in warmed tortillas