

Skillet Zucchini with Corn (Calabacitas con Elote)

Yield: 4 to 6 Servings Author: Deep South Dish

Prep Time: 15 Min Cook Time: 25 Min Total Time: 40 Min

A skillet meal of zucchini, corn, onion and tomatoes with garlic, that can be used as a side dish or served stuffed into warmed corn tortillas, for a vegetable taco.

INGREDIENTS

- 2 slices bacon, chopped, optional
- 1 tablespoon butter
- 1/2 cup chopped onion
- 2 medium cloves garlic, minced
- 2 ears corn, cleaned, cooked and scraped from cob
- 3 cups cubed zucchini, unpeeled
- 1 can Rotel, undrained
- 1 jar chopped pimientos, drained
- 1 can green chopped chilies, drained
- 1 teaspoon kosher salt, or to taste
- 1/4 teaspoon freshly cracked black pepper
- 1/2 teaspoon dried herbs (oregano, basil)
- 1/8 teaspoon dried red pepper flakes, optional
- 1/2 cup shredded Mozzarella cheese
- Fresh cilantro, optional

INSTRUCTIONS

1. If using bacon, place into large, deep skillet and cook until fat is rendered.
2. Add butter to the skillet. Add the onion and cook until tender, about 4 minutes. Add garlic and cook another minute.
3. Meanwhile, prepare the corn using your favorite method and scrape, removing only the tops of the corn kernels. Then, using the blunt side of the knife, scrape the remaining pulp and milk from the cob.
4. Add all of the corn, pulp and milk to the onions.
5. Stir in the zucchini, tomatoes, pimientos and green chilies. Add salt, pepper and herbs, cover skillet, reduce to a simmer and cook about 10 minutes, or until the corn and zucchini are tender.
6. Stir in mozzarella until incorporated and heated through, or sprinkle on top, cover and let melt.
7. Garnish with fresh cilantro if desired.

8. May be served as a side dish or stuffed into warmed corn tortillas for a vegetable-based taco.

NOTES

I like to use the no shuck microwave method to prep the corn, but use your favorite method to cook - boil, steamed or grilled. May substitute jalapenos or other fresh peppers such as Hatch, Poblano or Pueblo for the green chilies. Cotija, Chihuahua, Asadero or Oaxaca cheese are all appropriate, however, I used what I had on hand, and you should too. I'm using bacon for seasoning here, but olive oil or butter may be used.