

Make Your Own Calabacitas

Ingredients

- 1 tablespoon olive oil
- 1 small onion, diced
- 1 poblano pepper, diced
- 1 jalapeno pepper, diced
- 1 15-ounce can whole kernel corn, drained
- 2 plum tomatoes, diced
- 1 large zucchini, sliced into half moons
- 1 large yellow squash, sliced into half moons

- 3 cloves garlic, minced
- 2 teaspoons coarse kosher salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon dried oregano
- 1/4 teaspoon ground cumin
- 1/4 cup water
- 1/2 cup shredded cheddar cheese
- 1/4 cup milk
- optional garnishes: crumbled cotija cheese, chopped cilantro

Directions

1. Heat olive oil in a large nonstick skillet over medium-high heat.
2. Add onions, poblanos, and jalapenos. Cook for 5 minutes, stirring occasionally, until vegetables begin to soften.
3. Add corn and tomatoes. Cook for 5 more minutes, stirring occasionally.
4. Add zucchini, yellow squash, garlic, salt, black pepper, oregano and ground cumin. Stir to combine and cook for 5 minutes, stirring every minute or so.
5. Add water to skillet, reduce heat to low, cover and simmer for 5 minutes.
6. Uncover the skillet, add the shredded cheese and milk, and stir together until the cheese has fully melted.
7. Remove from heat, garnish with chopped cilantro and cotija cheese, and serve.

