

Calabacitas con Elote Zucchini with Corn

Oscar · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

Try this easy recipe for calabacitas con elote and serve this popular Mexican side dish at your dinner table. You can double the portion and eat it as a main dish with warm tortillas.

Ingredients

- - 2 ½ cups fresh corn kernels - 1 tablespoon olive oil - ¼ cup chopped onion - 1 clove garlic
- minced - 1 pound zucchini
- sliced - 3 medium roma (plum) tomatoes
- chopped - 1 medium fresh poblano chile pepper - seeded
- deveined
- and chopped - salt and black pepper to taste - ¼ cup crumbled cotija cheese

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Place corn into a saucepan and cover with water; bring to a boil. Reduce the heat to medium
2. cover
3. and cook until tender
4. about 10 minutes. Dotdash Meredith Food Studios Drain the corn. Dotdash Meredith Food Studios Heat oil in a large skillet over medium-high heat. Add onion and garlic; cook and stir until onion is translucent
5. about 5 minutes. Dotdash Meredith Food Studios Add zucchini and tomatoes; cook and stir for 5 minutes. Dotdash Meredith Food Studios Stir in corn kernels
6. poblano pepper
7. salt
8. and pepper; cover and cook until zucchini is tender
9. about 10 minutes. Dotdash Meredith Food Studios Sprinkle with cotija cheese and serve. Dotdash Meredith Food Studios