**Calabasitas**
Recipe: Melissa Schenker/Foodie for Two
Serves two foodies

**Ingredients:**
1 ½ cups cubed zucchini (half inch sized cubes)  
1 ½ cups cubed yellow squash (half inch sized cubes)  
½ cup diced Poblano pepper (about half a large pepper)  
1 small onion, diced  
1/8 teaspoon dried Italian herbs  
1 small garlic clove, minced  
1 corn on the cob, kernels removed (or ½ cup frozen corn)  
Olive oil  
Kosher salt  
Fresh cracked pepper  

**Topping**
5 to 6 cherry tomatoes, halved and quartered,  
or 4 tablespoons diced tomato  
1/3 cup grated sharp cheddar cheese  
2 tablespoons queso fresco cheese, crumbled  
fresh cilantro leaves  
fresh cracked pepper  
2 to 3 warm corn tortillas  
Optional: jalapeno rounds, thinly sliced

**Directions:**
Heat a large oven-proof skillet over medium heat. Add about 2 tablespoons olive oil, just enough to coat the bottom of the pan.

When the oil is warm, add the chopped zucchini, yellow squash and Poblano peppers to the pan; season with ½ teaspoon salt and 1/8 teaspoon pepper and stir well. Sauté vegetables for five or six minutes and add the onions. Add a drizzle of olive oil around the edge of pan along with a good pinch of salt and 1/8 teaspoon Italian herbs. Sauté for another 20 to 25 minutes until vegetables are soft and tender. Add the minced garlic and let cook for 30 seconds, stirring often. Stir in the corn kernels and let heat through, about 2 minutes. (If the corn is frozen, let cook for 5 or 6 minutes until corn is heated through)

Turn the oven broiler to high. Sprinkle the tomatoes over the vegetables and follow with the grated cheddar cheese. Broil for 2 to 3 minutes until cheese is bubbly.

Garnish with crumbled queso fresco cheese, fresh cilantro leaves and fresh cracked pepper (optional: thinly sliced jalapeno rounds). Serve hot with warm corn tortillas.

- **Optional Flavor Boost – Quick Grilled Corn:** Heat grill to medium-high. Remove husks and silk from corn. Lightly coat the corn cob with olive oil and season lightly with salt and pepper. Grill corn, turning often, for 5 to 8 minutes until the kernels start to soften and get browned.

- **Safely remove kernels from corn with chef’s knife** – lay grilled corn on cutting board and place your hand flat on top, with index finger and thumb in the middle of cob (not hanging over the cutting side). Slice knife down the side of the cob, parallel to the corn, to remove kernels. Keep turning corn until all kernels are removed.

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