

# Calabacitas con Elote

"Zucchini with Corn"

*serving size: 10*

## *ingredients:*

7 medium zucchinis  
4 large tomatoes  
½ white onion  
3 ears of corn (2 ½ cups)  
3 cloves of garlic  
salt and pepper to taste  
1 tablespoon olive oil  
1 tablespoon chicken broth  
½ cup water  
1 poblano chile, roasted, peeled  
and cubed (optional)  
1 cup cubed ham (optional)

## *garnish:*

Cheese  
Crema fresca

## *directions:*

- Chop, dice, cube, and cut veggies. If using poblano chiles, roast, peel, and chop.
- In a pan, heat oil then add the garlic and onion. Sauté for 1-2 minutes.
- Add corn and cook an additional 4 minutes
- Add tomatoes and cook for 2-3 minutes (until they release their juice)
- Stir in water and broth
- Season with salt and pepper to taste
- Add poblano peppers (optional) and zucchini and cook for 2 minutes or until zucchini is tender

Serve with rice or tortillas. Top with garnishes.