

Mexican Corn & Zucchini Sauté

Looking for a veggie side dish to accompany tacos or enchiladas? This is colorful and uses up lots of zucchini!

2 Tbsp. butter

2 Tbsp. olive oil

¼ C chopped onions

2 C chopped zucchini

1 red bell pepper, chopped into ½-inch pieces

2 cups corn kernels (frozen and thawed is fine)

Salt & pepper

Melt butter and oil in a heavy large skillet over medium-high heat. Add onions and sauté until limp. Add zucchini and red bell pepper. Continue sautéing until almost fork tender. Add corn and sauté, stirring, until corn begins to slightly brown and veggies are done. Season to taste with salt and/or pepper and serve.