

# Calabacitas

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*Provided by the Auburn Interfaith  
Food Closet*

RECIPE TYPE: Side Dish, or Main Dish  
SERVES: 8 as side dish, 4 as main dish  
PREP TIME: 10 minutes  
TOTAL TIME: 30 minutes



## INGREDIENTS:

- 2 tablespoons vegetable oil, or butter
- 1 yellow onion, chopped
- 1/2 cup green chilies, diced (or 4-oz. can, undrained)\*
- 4 medium zucchinis or yellow squash, sliced or cubed
- 1 can (15-oz.) of corn, drained
- 1 cup chopped fresh tomatoes
- 1 cup grated jack or cheddar cheese
- Salt and pepper, to taste
- Cilantro, to serve (optional)

## DIRECTIONS:

- 1 Heat oil or butter in a large pan over medium heat. Sauté the onion, chilies, and zucchini (or squash) for 4-5 minutes. Season to taste with salt and pepper.
- 2 Add the corn and tomatoes; cover and cook for 15-20 minutes until the zucchini (or squash) is tender. Stir in the shredded cheese, and cook until it has melted.
- 3 Top with cilantro (optional), and serve with warm tortillas.

\* May substitute 1/2 cup diced bell peppers, for milder taste.



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