

Mexican Veggie Medley

3 corn cobs, husks removed
1/4 tsp. ground oregano
1/2 tbs. cumin
1/4 tsp. cayenne
1/2 tsp. Kosher salt
1/8 tsp. freshly ground black pepper
1 tbs. EVOO
1 yellow summer squash, chopped
1 zucchini squash, chopped
4 garlic cloves, minced or pressed
3 Roma tomatoes, cores removed, chopped
1 oz. cotija cheese, crumbled
2 tbs. cilantro leaves, chopped

Preheat oven to 400.

Wrap corn in foil and place directly on a rack in the middle of the oven. Bake at 400 for 30 minutes, or until kernels are cooked. Once cool enough to handle, cut kernels from corn. The easiest way to do this is to place the corn cob vertically in the “hole” of a bundt pan. Cut the corn off the cob and let the kernels fall into the well of the pan.

Meanwhile, mix together all the spices (oregano through pepper) in a small bowl. Set aside.

Melt EVOO in skillet over medium–high heat. Add the squash, garlic, tomatoes, and reserved cooked corn. Sprinkle with spices and stir to combine. Cook just until squashes are al dente (about 10 minutes).

Remove to a serving platter and garnish with cotija cheese and cilantro.



<https://pineapplehouserules.com/>