

Zucchini Tacos with Grilled Corn Salsa

Ingredients:

2 T. extra-virgin olive oil	2 c. cubed zucchini
2 shallots, diced	½ tsp. salt
2 garlic cloves, minced	½ tsp. freshly ground black pepper

Corn Salsa:

2 ears grilled corn, kernels cut from cob	2 T. chopped fresh cilantro
1 jalapeno chile pepper, seeded and diced	Juice of 1 lime
¼ tsp. salt	¼ tsp. freshly ground black pepper

Chipotle Crema:

3 T. plain full-fat or low-fat Greek yogurt	Juice of 1 lime
2 tsp. adobo sauce from a can of chipotle chile peppers in adobo sauce	Pinch of salt
	Pinch of freshly ground black pepper

For Serving:

8 (4-inch) flour tortillas, warmed

Directions:

Heat a large skillet over medium-low heat and add the olive oil. Add the shallots and garlic and stirring, cook until softened, 2-3 minutes. Add the cubed zucchini, salt and pepper and stir. Cook, stirring until the zucchini becomes slightly tender, 5-6 minutes. Remove the skillet from the heat and set aside.

Corn Salsa: Combine the corn, jalapeno peppers, cilantro, lime juice, salt and pepper in a bowl and toss it together.

Crema: Whisk together the yogurt, adobo sauce, lime juice, salt and pepper.

To assemble: Add some of the zucchini mixture to each warm tortilla and cover it with corn salsa. Drizzle the crema on top.

Serves 2-4.