

Summer Veggie Skillet (Zucchini & Corn)

INGREDIENTS

- 2 medium zucchini, sliced into half-moons
- 1 cup corn (fresh or frozen; if fresh, cut off the cob)
- 1 tablespoon olive oil
- Salt and pepper, to taste
- *Optional: 1/2 teaspoon cumin, fresh lime juice, chopped cilantro for garnish*

DIRECTIONS

1. Slice zucchini into half-moons. If using fresh corn, slice the kernels off the cob.
2. In a large skillet, heat olive oil over medium-high heat.
3. Add zucchini and corn to the pan. Season with salt, pepper, and cumin (if using). Cook, stirring occasionally, for about 6-7 minutes, until zucchini is tender and corn is lightly browned.
4. Remove from heat. Squeeze fresh lime juice over the veggies and toss. Garnish with chopped cilantro if desired