

Summer Squash with Green Chilies and Corn Salsa

Ingredients

- 2 cobs of corn
- 2 small, yellow summer squash
- 2 small, green Zucchini
- 3 tbsp. of butter
- 3 garlic cloves
- 3 large, ripe tomatoes
- 2 tsp. chili powder (mild)
- 3 tsp. cumin
- 1/2 green chili (jalapeno)
- pinch of sugar
- salt and pepper to taste



Directions

Bring about 2 inches of water to a boil in the bottom of a steamer. Slice squash and zucchini to small dice size. Dice three large tomatoes. Chop and dice green chilies. Add the corn, zucchini, and summer squash to the top part of the steamer, cover and steam about 3 minutes. Then blanch in a pan of boiling salted water for about 3 minutes. Then drain, set aside until cool enough to handle. Using a large knife, slice the kernels off the cobs and set aside. Melt the butter in a heavy-bottomed skillet. Add the garlic (minced) and cook for 1 minute to soften. Add the tomatoes, chili powder, cumin, chill, and sugar. Season to taste with salt and pepper and cook for a few minutes, or until the flavors have mingled. Add the corn kernels, zucchini, and squash. Cook for 2 minutes, stirring to warm through. Serve warm. .