

Calabacitas

(Seasoned with Sun cookbook)

INGREDIENTS:

4 lbs summer or crookneck squash
12 green chiles, roasted, peeled and seeded
1 large onion, minced
2 tbsp vegetable oil
1 tsp salt
2 16 oz. cans of corn, drained
(a little water, if needed)

Preparation:

1. Thinly slice squash (do not peel) and chiles.
2. Sauté onion in oil and salt
3. Add the corn and fry till golden brown
4. Add some water at this point if you need to.
5. Add squash and chiles.
6. Cover and simmer 15-20 minutes, or until the corn is tender.

(Serves 12)