



Corn and Zucchini Saute

2 tablespoons olive oil
4 medium zucchini, finely chopped
1 red bell pepper, stemmed, seeded and finely chopped
1 yellow bell pepper, stemmed, seeded and finely chopped
1 jalapeno pepper, stemmed, seeded and finely chopped
1 small bunch green onions, finely sliced
1 15 ¼-ounce can white corn, drained
½ cup fresh cilantro, chopped
Salt and pepper to taste

Heat oil in a large skillet over medium-high heat. Add zucchini, bell peppers, jalapeno pepper and green onions; sauté until just tender, 4-6 minutes. Add corn; cook until heated through. Remove from heat; stir in cilantro. Season to taste with salt and pepper. Serves 4-6.