

ZUCCHINI & CORN

From

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Ingredients:

2 tablespoons Goya olive oil
1 tablespoon Goya minced garlic
3-4 zucchinis, diced
1 cup sweet corn kernels
1 packet Goya chicken flavor
2 teaspoons Goya lime juice
2 tablespoons chopped fresh cilantro leaves
2 tablespoons grated Parmesan, or more, to taste
Kosher salt and freshly ground black pepper, to taste

Instructions

- In a large sauce pan heat olive oil and minced garlic. Add zucchini and cook until slightly soft. Mix in chicken flavoring and stir. Add 2-3 tablespoons of water to pan, and let heat about 1 minute. Add corn and cilantro. Stir and heat items in pan. Add parmesan, salt, pepper and lime juice, to taste.