

Zucchini and Corn Tacos

CHEF JIMMY SHAW JULY 2009 LOTERIA GRILL

YieldServes 4

Ingredients

3 tablespoons vegetable oil, divided
2 cups fresh white or yellow corn kernels
1 cup chopped white onion
3 cloves garlic, finely chopped
4 medium tomatoes, roughly chopped
3 medium zucchini, diced
1 cup canned black beans, rinsed and drained
4 leaves fresh epazote, (or 1 teaspoon fresh oregano), finely chopped
1/4 teaspoon freshly ground black pepper
8 warm corn tortillas
1/4 cup tomatillo (green) salsa
8 teaspoons grated Monterey Jack cheese (or queso fresco)

Preparation

Heat half of oil in a large skillet over high heat. Toast corn 5 minutes, stirring; season with salt. Remove corn; set aside. Heat remaining 1 tablespoon plus 1 1/2 teaspoons oil in skillet. Cook onion, stirring, until it caramelizes, 5 minutes. Add garlic; cook 1 to 2 minutes. Add tomatoes; cook 10 minutes. Add zucchini; cook until tender, 10 to 12 minutes; season with salt. Add corn, beans, epazote and pepper. Cook 3 minutes. Split filling among tortillas; top each with 1 1/2 teaspoons salsa and 1 teaspoon cheese.