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Calabacitas

Prep Time: 10 mins

Cook Time: 10 mins

Total Time: 20 mins

Ingredients

- 1 tablespoon oil, olive, extra virgin
- 1 medium onion(s), chopped
- 1 whole pepper(s), poblano chile, or Anaheim chile pepper, seeded and diced
- 2 cup(s) zucchini, diced
- 2 cup(s) squash, summer (yellow), diced
- 1/2 teaspoon salt
- 2 tablespoon cilantro, fresh, chopped (optional)

Preparation

1. Heat oil in a large nonstick skillet over medium heat. Add onion and chile; cook, stirring, until soft, about 4 minutes.
2. Add zucchini, summer squash and salt; cover and cook, stirring once or twice, until tender, about 3 minutes.
3. Remove from the heat and stir in cilantro (if using).

