

Tacos Locos

Time: Under 30 minutes

Servings: Four

Level: Easy

Recipe written by Master Chef Juniors/ P.S. 50, edited by EatSmileGlow

Ingredients:

- o 1 Tablespoon Olive Oil
- o ½ large Yellow Onion, diced
- o 1 large Zucchini, ½ inch dice
- o 1 ear of Corn
- o 1 Jalapeño, deseeded and ¼ inch diced
- o 2 cloves garlic, minced
- o ½ can of Black Beans, drained and rinsed
- o 1 Plum tomato, deseeded and chopped
- o 5 oz Cojita Cheese (Queso Fresco)
- o 1 handful Cilantro, chopped
- o 8 Corn tortillas

Spice Mix

- o ½ teaspoon Cumin powder
- o ½ teaspoon Oregano
- o ½ teaspoon Salt
- o ¼ teaspoon ground Black Pepper

Directions:

- 1) In a small bowl, combine all of the ingredients in the spice mix and set aside.
- 2) Bring a large pot of water to boil. Remove the husk from the corn and place it in the boiling water for 2 minutes. Remove from water and let cool. *
- 3) Once the corn is cool, use a knife to remove the kernels and set aside.
- 4) Heat a sauté pan to medium and add 1 Tablespoon of Olive oil.
- 5) Add Onions to the pan and cook for about 5 minutes or until translucent.
- 6) Add Zucchini, Corn, Jalapeños and Spice Mix to the pan and cook for about 3-4 minutes.
- 7) Add Tomatoes, Black Beans and Garlic to the pan and cook for 1-2 minutes. Remove from heat.
- 8) Heat Corn Tortillas either on stovetop or in a skillet and cover with a towel to keep warm.
- 9) Lay out the corn tortilla and cover with about ¼ cup of the vegetable mixture. Sprinkle with Cotija Cheese and some Cilantro. Enjoy!

** Alternatively you could microwave the ear of corn with the husk on for 3 minutes, let cool and then peel.*