



Peruvian Style Corn and Zucchini

This was inspired by a [recipe from Marlena Spieler](#) that appeared in the San Francisco Chronicle in 2010. It's a great vegetarian main course (how we originally used it) or a side dish for a Latin American themed meal. Prep and cooking time together is about 45 minutes, so not too bad. And it's all pretty simple, just bringing nice ingredients and flavors together.

1 yellow onion, medium dice
olive oil
5 cloves garlic, minced
1 jalapeño pepper, minced
12 oz frozen corn (fresh corn would be great, but convenience wins out on this one)
3 medium zucchinis, about ½ inch dice
½ tsp ground ginger
1 tbs ground cumin
1 tbs smoked paprika
1 14 oz can chicken broth
½ cup tart yogurt
3 oz Parmesan or similar cheese, grated
3 oz goat cheese
3 green onions, finely diced
½ bunch fresh cilantro, chopped
hot sauce, to taste
salt and pepper, to taste

Preparation:

1. In a pot, saute the onion in olive oil until it softens, about 5 minutes.
2. Lower the heat, and add in the garlic, jalapeño, corn and zucchini. Cook for a couple of minutes, and add in the ginger, cumin and paprika, cooking for another couple of minutes.
3. Pour in the chicken broth, and bring to a boil, then reduce heat and simmer for about 10 minutes or until only a bit of liquid remains.
4. Add in the yogurt and cheeses, stirring until melted and blended in. Stir in the green onion and cilantro.
5. Add in the hot sauce, and salt and pepper to taste, and serve!

Serves 4 as a main dish, 8 as a side dish.

A nice acidic white would do well with this, cutting through the cheeses. A good Sauvignon Blanc comes to mind. Alternatively, margaritas go great with this. (Trust me on this.) Not sweet, fruity, blended margaritas, but simple tequila, triple sec and lime juice, on the rocks.

Recipe developed April 2013 by Lori and Larry. Enjoy!