

## Mexican Calabacitas

Serves 4

- 1 med onion, sliced thin
- 4 med garlic cloves, chopped
- 2 cup zucchini, diced
- 2 cup yellow summer squash, diced
- 2 green chilis, chopped
- 2 large ripe tomatoes, diced (or 1 15 oz can diced tomato, drained)
- 3 ½ Tbsp chicken or vegetable broth
- ¼ cup cilantro, chopped
- 3 Tbsp fresh oregano, chopped
- salt & black pepper to taste

Heat 1 Tbsp broth in medium skillet. Sauté onions in broth over medium heat stirring frequently, until translucent. Add garlic and sauté another minute. Add squash, remaining broth, green chili and cook until vegetables are tender, stirring often. Add tomatoes and continue to cook another couple minutes. Stir in herbs. Optional: Drizzle with olive oil before serving.

