



Dwayne's Green Chile Calabacitas Burritos



This recipe comes from Bueno Foods, via **Dwayne Trujillo**, Kitchen Angels Vice President of Philanthropy, who added his own magical touches.

Ingredients

- 2 Tbsp vegetable oil
- 2 medium zucchinis, diced
- ½ cup onion, diced
- 2 garlic cloves fresh, diced
- One 13 oz. container Bueno Hatch Autumn Roast Green Chile
- 2 ears of fresh corn on the cob, roasted
- 10 – 12 sweet cherry tomatoes, roasted and quartered
- 1 cup Monterey jack cheese, shredded
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- Pinch of oregano
- 6 tortillas. Scratch made would be best, but store bought is fine

Instructions

- Heat oil over medium heat in a non-stick skillet. Sauté zucchini until golden
- Add onion and garlic and sauté for 3 minutes
- Add green chile, corn, salt, and pepper to zucchini mixture
- Cover and simmer on medium heat for 5 – 8 minutes, stirring occasionally
- Stir in tomatoes and pinch of oregano
- Warm each tortilla on hot griddle. Place ½ cup of squash mixture in the middle of each tortilla, along with 2 tablespoons of cheese
- Fold each burrito, tucking in ends

Optional

- Add sliced avocado inside or atop burrito
- Add cooked black beans, pinto beans or cooked Spanish rice to mixture
- Add hot sauce to calabacitas mixture
- Make it a smothered burrito and add cheese and green chile sauce atop burrito, bake in oven on low heat for five minutes