Zucchini and Corn with Parmesan

Prep: 5 minutes | Cook: 10 minutes | Total: 15 minutes

Yield: 2 servings | Serving Size: 1½ cups

Ingredients

2 teaspoons olive oil
1 clove garlic, minced (about ½ teaspoon)
2 medium zucchini, sliced (about 2 cups)
½ cup corn (drained and rinsed, if canned)
2 tablespoons grated or shredded parmesan cheese
1 tablespoon lime juice (about ½ lime)
1 tablespoon chopped fresh basil (or 1 teaspoon dried)
¼ teaspoon ground black pepper
Pinch salt

Directions

1. Heat a large skillet or sauté pan over medium heat.
2. Add the oil and heat until shimmering.
3. Add the garlic and cook until fragrant, about 30-60 seconds.
4. Add the zucchini and corn. Cook, stirring occasionally, until the zucchini is tender, about 7-8 minutes.
5. Add the parmesan, lime juice, basil, black pepper, and salt. Stir to combine.

Recipe Notes

- Lemon juice can be used instead of lime juice, if desired.