

Ingredients

- 2-3 summer squash, chopped
- 2 bell peppers, chopped
- 4 Cups fresh or frozen corn, kernels cut off cob if fresh
- 2 Cup cherry tomatoes, halved
- 3 green onions, sliced
- 3 Tablespoons olive oil
- 2 limes, juiced
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/2 teaspoon cumin
- 1/2 teaspoon ground chile
- 1/2 bunch cilantro, chopped
- *Optional: 1/2 to 1 whole jalapeno, minced

Directions

1. In a large sauté pan, heat olive oil over medium high heat. Add summer squash, bell peppers and corn, then sauté for 10 minutes.
2. In a large mixing bowl, combine all ingredients and stir until well combined.
3. Taste and adjust seasonings.
4. Serve and enjoy!

Chef's Choice: Can be served as a side dish, a dip for chips, or as a topping for tacos or tostadas!