

Zesty Zucchini Cheese Goodness

Ingredients:

1T.	Olive Oil
1c.	Onion, chopped
2	Garlic cloves, minced
1can	Chicken Broth (14.5oz)
1can	Rotel
2	Zucchini, halved lengthwise and cut ¼ inch slices
2	Summer Squash, cut same as zucchini
1can	Whole Kernel Corn
1can	Green Chili Peppers, diced
12 oz.	Processed Cheese Food, cubed
½ t.	Black Pepper
¼ c.	Fresh Cilantro, chopped
16 oz.	Noodles or Rice, any type

Directions:

Heat the olive oil in a large pot or skillet and sauté the onion and garlic until tender. Season with oregano, mix in the broth and rotel. Bring to a boil; mix in zucchini, yellow squash, corn, chili peppers. Reduce heat to low, and simmer 10 minutes or until squash tender. Mix in cubed processed cheese to sauce. Continue to cook and stir until cheese is melted. Season with pepper and cilantro just before serving. Serve over noodles or rice.

*Can double broth and make into a soup.

demwed @ 4/10/15 M.F.M.