***Recipe #459 Calabacitas, UPDATED***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| ½ cup  | 1 cup | 2 cups  | Olive Oil |
| ¼ cup  | ½ cup  | 1 cup  | Margarine |
| 8-1/4 cloves | 16-1/2  | 33-1/3  | Cloves Garlic, Minced |
| 2 | 4-1/4 | 8-1/4 | Green Bell Pepper, Diced |
| 4-1/4 | 8 -1/4 | 16-1/2 | Sweet Onion, Diced |
| 8-1/4 | 16-1/4 | 33-1/2 | Zucchini, 1/2-Inch Pieces |
| 1 tsp. | 2 Tbsp. | 1 Tbsp. + 1-1/4 tsp. | Salt |
| ½ tsp. | 1 tsp. | 2 Tbsp. | Ground Black Pepper |
| 4 cups + 2 Tbsp. | 8-1/3 cups | 16-2/3 cups | Corn Kernels |
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***Instructions:***

1. ***Heat the oil and butter in a large skillet over medium heat. Add the garlic, bell pepper, onion, and zucchini, and cook until the zucchini begins to soften. Stir in the salt, pepper, and corn. Cover, reduce heat to low, and simmer.***