

Easy Weeknight Veggie Tacos

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Serves: 8-10

Ingredients

- 1 red bell pepper; sliced thin and long
- 1 green bell pepper, sliced thin and long
- 1 onion; sliced thin
- 2 ears of fresh corn; or about 1 cup frozen and thawed
- 1 large or 2 small, zucchini
- corn tortillas
- shredded cheese; I like using a Mexican blend
- taco seasoning; recipe on www.fromscratchwithmaria.com
- cilantro
- toppings like hot sauce, salsa, avocado, etc.
- *any other veggies or meat you like!



Instructions

1. Place a few tablespoons of oil (olive oil or coconut oil) in a skillet over medium heat
2. Add in the onions with a sprinkle of salt and cook down until softened
3. Add in the peppers with another small sprinkle of salt, and cook until softened
4. Add in the corn and zucchini, and cook down until softened
5. Add in 1 teaspoon of taco seasoning, and stir the mixture around, then add in a small splash of water to help make it more of a sauce
6. Cook for a little bit longer until the veggies are softened, and the flavors have married
7. Place the tortillas on a baking sheet lined with aluminum foil
8. Sprinkle each one with a little bit of cheese, and place them in the oven under the broiler until the cheese has just melted
9. Scoop the veggies onto the tortillas that have the melted cheese on them, and add any toppings you like!

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/easy-weeknight-veggie-tacos/>