

## Parmesan Zucchini and Corn

Serves 4 - 6

4	zucchini, diced
1 cup	corn kernels; fresh or frozen
2 Tbsp	olive oil
2 cloves	garlic, minced
¼ tsp each	dried basil, oregano and thyme <b>or</b> an Italian herb blend
	salt and pepper to taste
1	lime, juiced
2 Tbsp	chopped fresh cilantro leaves or parsley
2 Tbsp	grated Parmesan cheese

1. Heat olive oil in a large skillet over medium high heat. Add garlic and cook, stirring frequently, until fragrant, about 1 minute.
2. Add zucchini, corn, basil, oregano, and thyme. Cook, stirring occasionally, until zucchini is tender and cooked through, about 3-4 minutes.
3. Season with salt and pepper.
4. Stir in lime juice and cilantro or parsley.
5. Serve immediately, sprinkled with Parmesan.