

Parmesan Zucchini and Cork Skillet





This Parmesan Zucchini and Corn Skillet is a colorful and flavorful side dish that can be on the table in under 20 minutes! Thank you to [Jennifer Banz](#) for this delicious recipe! Check out her other tasty creations on [her blog](#).

Serves 6

Prep time 5 minutes

Cook time 10 minutes

Ingredients

1 15.25 oz. can [Del Monte® Golden Sweet Whole Kernel Corn](#), drained

1 clove garlic, minced

4 zucchini, large diced

1/2 tsp. dried oregano

Pinch of red pepper flakes

1/3 cup grated Parmesan cheese

Salt and pepper to taste

Fresh chopped cilantro, for garnish

Directions

1. In a large skillet over medium-high heat, add the minced garlic and corn. Sauté for 2-3 minutes until the corn starts to brown slightly.
2. Add the zucchini, salt, oregano, red pepper flakes, black pepper, and continue to sauté for 2 minutes more. Reduce the heat to low and cover with a lid. Let cook for 5 minutes or until the zucchini has softened.
3. Remove the lid and stir in the grated parmesan. Garnish with cilantro and serve. Enjoy!