From the kitchen of David and Jennifer Deaven

\$Id: elote_squash,v l.l 2022/07/24 01:39:41 deaven Exp \$

Servings: 2

dasups efola/sebis

Sides/Elote Squash

- A: 1 medium squash, sliced thin (patty-pan or other)
 - 1C corn kernels
 - 1/2C onion, chopped
 - 2T olive oil
 - 2t ancho chile, ground
- B: 1/3C plain yogurt
 - 1/4C cheddar cheese, chopped into small pieces
 - 1T mayonnaise 1t salt
- C: 4T salsa or taco sauce
- 2t tajin seasoning
 D: 2-3 green onions, chopped
- Place (A) in skillet and saute over medium heat, covered, until squash is browning and onion is translucent.
- 2. Remove from heat, add (B), and mix to combine. place into ramekins and bake 350F for 12 minutes.
- 3. Top with (D) and serve.



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