

## **Charred Corn Tacos with Zucchini-Radish Slaw**

*adapted from smitten kitchen*

1/2 pound red radishes  
small (4 to 5 ounces) zucchini, long and narrow  
2 limes  
4 ears corn, husks removed  
2 tablespoons unsalted butter  
1 tablespoon light oil, plus additional if blistering tacos in skillet  
1 medium white onion, finely chopped  
2 cloves garlic, minced  
3 tablespoons chopped cilantro  
salt and pepper  
1/2 cup (2 1/2 ounces or 70 grams) crumbled queso fresco  
1/4 teaspoon chili powder  
10 to 12 small (6-inch) soft corn tortillas  
sour cream

Cut radishes and zucchini into tiny match stacks. Toss radishes and zucchini together. Squeeze the juice of half a lime over the radish, and season with salt to taste. Add more lime juice and some chopped cilantro, if desired. Set aside.

Over a hot grill or an open gas-stove flame char the corn until well-blackened but not completely burnt. Remove cobs from heat, and when cool enough to handle, shave off kernels using a large knife and reserve.

Heat a large sauté pan over medium heat. Melt the butter and oil together and once hot, add the onion. Cook the onion for about 5 minutes, until softened. Add the garlic and cook another minute. Turn heat to high, add the charred kernels of corn to the mixture, and toss to combine until heated through. Squeeze the juice of one lime over the corn mixture, and use the juice to scrape up any stuck bits. Season the corn mixture with salt and chili powder. Stir in chopped herbs, if using.

Heat your tortillas by places over an open gas flame. Or coat the bottom of a cast-iron skillet with olive oil and wipe it out so on the thinnest slick remains. Heat the skillet on high. Once hot, cook a tortilla for about 30 seconds to 1 minute on each side, until lightly blistered. Repeat with remaining tortillas but if your skillet is well-seasoned, no need to repeat the oiling process.

Fill each taco with a few small spoonfuls of the corn mixture. Top with a spoonful of crumbled cheese, the radish-zucchini slaw and a dollop of sour cream. Serve with an extra lime wedge on the side (you'll have half a lime left to slice up).

(Servings: 4, Prep Time: 40 min., Cook time: 15 min., Difficulty: Easy)