

## CALABACITAS CON QUESO

Makes 4 Servings

### Ingredients:

2 thick slices bacon, preferably maple cured  
1 garlic clove, very finely chopped  
1 pound zucchini, cut into large dice  
1 large tomato, cored, seeded and diced  
1 scallion, thinly sliced  
1 tablespoon *Cilantro-Cotija Pesto*  
½ cup crumbled queso blanco (preferable Cacique)  
Freshly squeezed lime juice  
Salt and freshly ground black pepper

### Directions:

In a large skillet, cook the bacon until crisp and brown, approximately 5 minutes. Remove bacon and let rest on a paper towel lined plate.

Using the same pan, add the garlic and set it over medium heat. Cook the garlic for approximately 1 minute, until it starts to turn golden brown. Add the zucchini and cook, stirring occasionally, until the zucchini has softened slightly, about 3 minutes. Add the tomato and scallion and cook until the tomato begins to break down, about 5 minutes.

Take the skillet off the heat and stir in the Cilantro-Cotija Pesto and queso blanco until the cheese starts to melt. Season with lime juice, salt and pepper to taste, and serve.