



Grilled Zucchini & Corn Salsa Cups

Prep Time: 20 minutes
Cook Time: 10 minutes
Yield: 12 handheld cups

INGREDIENTS

2 medium zucchini, diced
2 ears sweet corn, kernels removed
1 medium tomato, diced
2 Tbsp red onion, finely chopped
2 Tbsp olive oil
1 lime, juiced
1 tsp cumin
12 mini phyllo cups or tortilla scoops

DIRECTIONS

1. **Heat** grill pan or skillet; char zucchini and corn with 2 Tbsp olive oil until lightly browned (6–8 minutes).
2. **Toss** with diced tomato, onion, lime juice, cumin, salt, and pepper
3. **Spoon** mixture into phyllo cups or tortilla scoops.

Serving/Garnish Suggestion:

Top with crumbled queso fresco or cotija, sprinkle chopped cilantro, and serve warm or at room temperature.

