

# Smoky Corn and Zucchini with Cumin

## ingredients

3-5 ears of freshly  
picked corn  
2-4 small zucchinis  
juice of 1/2 orange  
Hungarian paprika  
cumin  
olive oil  
one clove garlic, minced  
salt and pepper

## directions

Cut kernels off of corn. Spread onto a baking sheet. Sprinkle with paprika, salt, pepper and a drizzle of olive oil. Place in 400 degree oven for 5-10 minutes until corn is golden and roasted looking. Cut zucchini into small cubes. Sauté with olive oil, one clove garlic, a generous sprinkling of cumin and salt. When veggies are done, combine, adjust for seasonings. You may need more salt, cumin, paprika or pepper. Drizzle with the juice of half an orange and garnish with paprika and orange wedges.



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