

Charred Corn Tacos with Zucchini-Radish Slaw

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-red-radish-recipe>

Ingredients:

- 1/2 pound red radishes from about 2/3 of a bundle with stems and leaves, trimmed
- 5 ounces zucchini long and narrow if you can find it
- 2 limes
- salt
- 4 ears corn husks removed
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil plus additional if blistering tacos in skillet
- 1 white onion medium, finely chopped
- 2 cloves garlic minced
- 3 tablespoons epazote chopped, if you can find it, cilantro or pasley, for the cilantro-averse leaves, optional
- 1/2 cup cotija cheese crumbled, or another salty, crumbly cheese such as ricotta salata or feta
- 1/4 teaspoon chili powder
- 12 soft corn tortillas small, 6-inch

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 45 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 10 grams
7. SaturatedFat: 9 grams
8. Sodium: 540 milligrams
9. Sugar: 4 grams

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