### Zucchini Tacos with Grilled Corn Salsa

**Ingredients:**
- 2 T. extra-virgin olive oil
- 2 shallots, diced
- 2 garlic cloves, minced
- 2 c. cubed zucchini
- ½ tsp. salt
- ½ tsp. freshly ground black pepper

**Corn Salsa:**
- 2 ears grilled corn, kernels cut from cob
- 1 jalapeno chile pepper, seeded and diced
- ¼ tsp. salt
- 2 T. chopped fresh cilantro
- Juice of 1 lime
- ¼ tsp. freshly ground black pepper

**Chipotle Crema:**
- 3 T. plain full-fat or low-fat Greek yogurt
- 2 tsp. adobo sauce from a can of chipotle chile peppers in adobo sauce
- Juice of 1 lime
- Pinch of salt
- Pinch of freshly ground black pepper

**For Serving:**
- 8 (4-inch) flour tortillas, warmed

**Directions:**
1. Heat a large skillet over medium-low heat and add the olive oil. Add the shallots and garlic and stirring, cook until softened, 2-3 minutes. Add the cubed zucchini, salt and pepper and stir. Cook, stirring until the zucchini becomes slightly tender, 5-6 minutes. Remove the skillet from the heat and set aside.
2. Corn Salsa: Combine the corn, jalapeno peppers, cilantro, lime juice, salt and pepper in a bowl and toss it together.
3. Crema: Whisk together the yogurt, adobo sauce, lime juice, salt and pepper.
4. To assemble: Add some of the zucchini mixture to each warm tortilla and cover it with corn salsa. Drizzle the crema on top.

**Serves 2-4.**