Zucchini and Thai basil Stir-Fry

**Ingredients**:

5 cups zucchinis, diced or cut into semi circle (1cm)

¼ cup Thai basil leaves, whole

2 corn on the cob, halved and trimmed

2 **TBsp** soy sauce

1 **TBsp** sesame oil

2 garlic cloves (minced/zester)

1 **tsp** fresh ginger (grated)

**Method**:

1. Slice onion into large wedges, break up into petals.
2. Cut kernels off the half cob, carefully down onto the chopping board.
3. Heat sesame oil in a pan over medium-high heat.
4. Cook onion until softened. Add Corn, cook for a further 2 mins
5. Add garlic, ginger, and zucchini. Stir-fry for 3-4 minutes.
6. Pour in soy sauce, stir well, and serve from a serving bowl.