

SQUASH BLOSSOM QUESADILLA



Quesadilla stuffed with squash blossoms, mushrooms, tomatoes, serrano chile and cilantro.

Serves 4

INGREDIENTS

3 tablespoons olive oil

1 cup diced yellow onions

1 cup diced cremini mushrooms

2 serrano or jalapeno chile, minced

6 canned peeled plum tomatoes, salted (or sub fresh peeled plum tomatoes)

1/2 teaspoon coarse salt (or more if using unsalted tomatoes)

1 dozen squash blossoms

About 1 tablespoon flavorless high-heat oil (such as canola)

4 10-inch flour tortillas

1/3 pound Monterrey Jack cheese shredded

1 small bunch cilantro

INSTRUCTIONS

1. Warm the olive oil in a skillet over medium heat and add the onions. Saute for 5 minutes until translucent. Add the mushrooms and chile and saute for 5 more minutes. Dice the tomato and add to the pan along with the salt. Put the lid on, turn the heat to medium low and cook for 10 minutes. Check the pan occasionally to be sure it's not drying out - add a splash of water to the pan if needed.
2. Break off the squash blossom stems and the little green sepals at the base of each petal, and remove the pistils. Rinse and dry the blossoms if needed, and tear them into roughly 1/2-inch strips. Add the strips to the pan and saute for 3 more minutes. Taste and add more salt if needed. Cover and turn heat off.
3. Heat a griddle or large nonstick skillet over medium-high. Add the flavorless oil and use a paper towel to spread it in a thin coating over the cooking surface. Depending on the size of your griddle or skillet, you'll likely have to work in batches to make the quesadillas:
4. Lay each flour tortilla flat onto the hot griddle, and spread 2 Tablespoons shredded cheese over half of it, leaving a small border at the edge. Spoon 1/4 of the squash blossom mixture over the cheese, then spread another 2

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Tablespoons of cheese over the filling. Finally, spread several cilantro leaves over the cheese and fold the tortilla in half over the filling.

4. Allow the quesadilla to brown on the first side, then use a wide spatula or pancake flipper to flip the quesadilla over and brown the other side. Total cooking time will be about 5-8 minutes per batch, depending on the heat of your griddle.

Serve with additional cilantro leaves and/or squash blossoms as garnish.