

Summer Squash & Squash Blossom Quesadillas

with Mexican-Style Corn on the Cob

Squash blossoms are one of the most beautiful treats of summer. Delicate, edible flowers with a subtly savory taste, squash blossoms are most often served fried. But there are countless ways to enjoy this seasonal delicacy. Here, we're layering fresh squash blossoms into the filling of authentic Mexican quesadillas before crisping the tortillas up on the stove. The squash blossoms soften slightly in the heat, adding incredible texture to the cheesy filling and complementing the complex flavors of the spiced, sautéed summer squash.



Ingredients

- 2 Flour Tortillas
- 1 Cup Shredded Monterey Jack Cheese
- 4 Squash Blossoms
- 3 Cloves Garlic
- 2 Ears Of Corn
- 1 Lime
- 1 Summer Squash
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Grated Cotija Cheese
- ¼ Cup Mexican Crema
- 2 Teaspoons Squash Quesadilla Spice Blend
(Ancho Chile Powder, Chipotle Chile Powder, Ground Cumin & Mexican Oregano)

Makes 2 Servings

About 655 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Thinly slice the squash on an angle. Peel and thinly slice the garlic. Remove and discard the stem ends of the squash blossoms; tear into bite-sized pieces. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Pick the cilantro leaves off the stems; discard the stems. Remove and discard the husks and silks of the corn; cut each cob into thirds.

2



Cook the squash:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic, squash** and (reserving a big pinch) **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Transfer to a large bowl. Wipe out the pan.

3



Assemble the quesadillas:

Place the **tortillas** on a clean, dry work surface. Sprinkle **1/4 of the Monterey Jack cheese** onto 1 side of each tortilla; season with salt and pepper. Top each with **half the cooked squash, half the squash blossoms** and the **remaining Monterey Jack cheese**. Fold each tortilla in half over the filling.

4



Cook the quesadillas:

In the pan used to cook the squash, heat 2 teaspoons of olive oil on medium-high until hot. Add the **quesadillas** and cook 2 to 4 minutes per side, or until the tortillas are crispy and browned and the cheese has melted. Transfer to a clean, dry work surface.

5



Cook & finish the corn:

While the quesadillas cook, add the **corn** to the pot of boiling water. Cook 2 to 3 minutes, or until bright yellow and slightly softened. Drain thoroughly and transfer to a clean work surface. In a small bowl, combine the **Mexican crema** and the **juice of 2 lime wedges**; season with salt and pepper to taste. Spread some of the **lime crema** (you will have extra) onto 1 side of the cooked corn. Garnish with the **Cotija cheese, lime zest** and **remaining spice blend**; season with salt and pepper.

6



Plate your dish:

Cut each **cooked quesadilla** into thirds. Divide between 2 plates. Garnish with the **remaining lime crema** and **half the cilantro**. Garnish the **finished corn** with the **remaining lime wedges and cilantro** and serve on the side. Enjoy!