

Summer Squash Tempura Tacos

with Pickled Red Onion & Cucumber-Jalapeño Salsa

These zesty vegetarian tacos boast a bevy of exciting textures and seasonal flavors in every bite. Petite, zucchini-like eight ball squash gets lightly battered and pan-fried for a tasty take on tempura. And for a simple, fresh salsa with a bit of heat, we're mixing cucumber with pickled jalapeños. A topping of creamy avocado makes for a delicious contrast to the crispy squash.

Blue Apron Wine Pairing

Le P'tit Paysan Chardonnay, 2015



Ingredients

- 6 Flour Tortillas
- 2 Limes
- 1 Avocado
- 1 Eight Ball Squash
- 1 Red Onion
- 1 Cucumber
- 1 Bunch Cilantro

Knick Knacks

- 1 Ounce Pickled, Sliced Jalapeño Peppers
- 1 Tablespoon Sugar
- ¼ Cup All-Purpose Flour
- ¼ Cup Mexican Crema

Makes: 2 servings | **Calories:** about 700 per serving

Prep Time: 15 minutes | **Cook Time:** 20-30 minutes

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Peel, halve and thinly slice the onion. Small dice the cucumber. Roughly chop the cilantro leaves and stems. Halve the squash lengthwise; slice each half crosswise into 6 equal-sized pieces. Quarter the limes. Pit, peel and thinly slice the avocado; place in a bowl and top with **the juice of 2 lime wedges** to prevent browning. Finely chop the jalapeños; thoroughly wash your hands, knife and cutting board immediately after handling the jalapeños.

2



Pickle the onion:

In a small pot, combine the **onion, sugar, a big pinch of salt, ¼ cup of water** and **the juice of 2 lime wedges**. Heat to boiling on high. Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved and the liquid is slightly reduced in volume. Transfer to a heatproof bowl and set aside to pickle, stirring occasionally, for at least 10 minutes.

3



Make the salsa:

While the onion pickles, in a bowl, combine the **cucumber, cilantro, the juice of 2 lime wedges** and **as much of the jalapeños as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and stir to combine; season with salt and pepper to taste.

4



Coat & cook the squash:

To make the batter, in a medium bowl, whisk together the **flour** and **¼ cup of water** until smooth; season with salt and pepper. In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once hot enough that a drop of batter sizzles immediately when added, coat the **squash** in the batter (letting any excess drip off) and carefully add to the pan. Cook 3 to 4 minutes per side, or until golden brown and crispy. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

5



Warm the tortillas:

While the squash cooks, stack the **tortillas** on a large piece of foil; tightly wrap the foil around the tortillas. Place directly onto the oven rack and warm 6 to 8 minutes, or until heated through. Carefully remove from the oven. Just before serving, carefully unwrap the warmed tortillas and divide between 2 plates.

6



Assemble & plate your dish:

Season the **avocado** with salt and pepper. Divide the **cooked squash, pickled onion, salsa** and seasoned avocado between the **warmed tortillas**. Garnish with the **crema**. Serve with the **remaining lime wedges** on the side. Enjoy!