

Summer Squash Quesadillas

with Elote-Style Corn & Pea Shoots

For dinner tonight, we're serving up satisfying vegetarian quesadillas filled with melty Monterey Jack cheese and seasonal yellow squash dusted in Mexican spices. Along with the crisp exterior of the tortillas, every bite becomes deliciously tender.

We're pairing the quesadillas with our take on a Mexican street food favorite—elote, or corn on the cob rolled in a combination of delectably rich toppings like tangy lime-infused crema, crumbly Cotija cheese and piquant spices. Delicate pea shoots, simply dressed in olive oil, salt and pepper, provide a verdant final touch.

Blue Apron Wine Pairings

Pax Red Wine Blend, 2014

Babcock Cabernet Sauvignon, 2015



Ingredients

- 2 Flour Tortillas
- 4 Ounces Monterey Jack Cheese
- 3 Cloves Garlic
- 2 Ears of Corn
- 1 Lime
- 1 Ounce Pea Shoots
- 1 Yellow Summer Squash
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Grated Cotija Cheese
- ¼ Cup Mexican Crema
- 2 Teaspoons Mexican Spice Blend
(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 2 servings | **Calories:** about 585 per serving

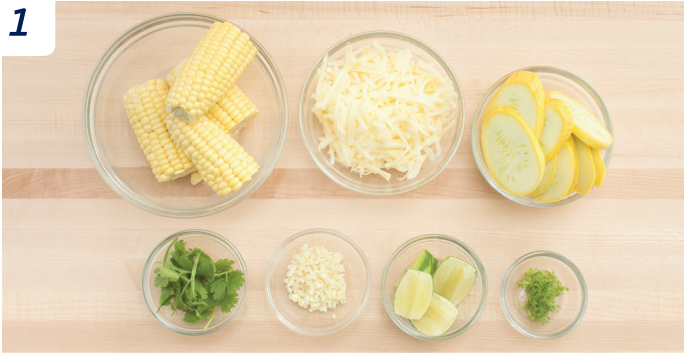
Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/918

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and mince the garlic. Thinly slice the squash into rounds on an angle. Grate the Monterey Jack cheese. Remove and discard the husks and silks of the corn; halve the cobs. 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.

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 with the **cooked squash** and **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 3 minutes per side, or until the tortillas are crispy and browned and the cheese has melted. Transfer to a cutting board.

5



Cook & dress the corn:

While the quesadillas cook, add the **corn** to the pot of boiling water and cook 2 to 3 minutes, or until bright yellow and slightly softened. Drain thoroughly; transfer to a work surface. In a medium bowl, combine the **crema, lime zest** and the **juice of 2 lime wedges**; season with salt and pepper to taste. Roll the cooked corn in the lime crema to thoroughly coat. Sprinkle the coated corn with the **Cotija cheese** and **remaining spice blend**; season with salt and pepper to taste. Transfer to a serving dish.

6



Dress the pea shoots & plate your dish:

Place the **pea shoots** in a medium bowl. Drizzle with olive oil and toss to coat; season with salt and pepper to taste. Cut the **cooked quesadillas** into thirds. Divide the quesadillas and dressed pea shoots between 2 dishes. Serve with the **dressed corn** and **remaining lime wedges** on the side. Garnish with the **cilantro**. Enjoy!