

# Summer Vegetable & Queso Tostadas

*with Fairy Tale Eggplants & Spicy Crema*

In this recipe, crunchy, pan-toasted tortillas provide the platform for a wealth of seasonal produce—including creamy fairy tale eggplant and crisp bell pepper (which may be green or purple, depending on what's best at the farms closest to you). For a satisfying range of textures, we're adding queso para freír, a deliciously briny, fresh cheese that holds up beautifully to pan frying. Chefs, be sure to dry the cheese thoroughly before adding it to the pan, which ensures a deeply flavorful crust.

## Blue Apron Wine Pairings

Belle Fontaine Côtes de Provence Rosé, 2015  
Tierra Alta Vineyards Grenache Blanc, 2014



## Ingredients

- 4 Flour Tortillas
- 6 Ounces Queso Para Freír
- 2 Fairy Tale Eggplants
- 2 Cloves Garlic
- 1 Ear of Corn
- 1 Bell Pepper
- 1 Lime
- 1 Bunch Cilantro

## Knick Knacks

- 2 Tablespoons Grated Cotija Cheese
- 1 Shallot
- ½ Ounce Pickled, Sliced Jalapeño Pepper
- ¼ Cup Mexican Crema

**Makes:** 2 servings | **Calories:** about 795 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 20–30 minutes

1



### Prepare the ingredients & make the spicy crema:

Wash and dry the fresh produce. Medium dice the eggplants. Cut out and discard the stem, ribs and seeds of the bell pepper, then small dice. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Peel and thinly slice the shallot. Peel and mince the garlic. Medium dice the queso. Pick the cilantro leaves off the stems; discard the stems. 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. Finely chop the jalapeño. Thoroughly wash your hands immediately after handling the jalapeño. In a bowl, combine the **crema, lime zest and as much of the chopped jalapeño as you'd like**, depending on how spicy you'd like the sauce to be; season with salt and pepper to taste.

2



### Cook the eggplants:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **eggplants** and season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and slightly softened.

3



### Add the vegetables:

Add the **bell pepper, corn, shallot and garlic** to the pan; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and fragrant. Turn off the heat and stir in **the juice of 2 lime wedges**. Transfer to a large bowl and season with salt and pepper to taste. Set aside in a warm place. Wipe out the pan.

4



### Brown the queso:

Pat the **queso** dry with paper towels and transfer to a bowl. Season with salt and pepper and toss to coat. In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the seasoned queso in a single, even layer. Cook, turning once halfway through, 2 to 3 minutes, or until golden brown and heated through. Transfer to a paper towel-lined plate. Wipe out the pan.

5



### Toast the tortillas:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Working in batches, add the **tortillas** and toast 1 to 2 minutes per side, or until browned and crispy. Transfer to a paper towel-lined plate; immediately season with salt.

6



### Plate your dish:

Divide the **toasted tortillas** between 2 dishes. Top with the **cooked vegetables and browned queso**. Garnish with the **cilantro, Cotija cheese, remaining lime wedges** and as much of the **spicy crema** as you'd like. Enjoy!