



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Squash Blossom Quesadillas

Recipe adapted from Terri Wahl

Makes 2 quesadillas

- 1 tablespoon olive oil or butter
- 1 medium onion, diced
- 1 clove garlic, minced
- 1 roasted poblano pepper, peeled, seeded and diced
- 10 squash blossoms
- ½ cup chicken stock
- 3 sprigs fresh cilantro, finely chopped
- Salt and freshly ground black pepper
- 4 flour tortillas
- ¼ pound grated Mexican white cheese (cotija)

1. *In a large skillet, heat the olive oil or butter. Add the onion, garlic and poblano and cook over medium heat until the onions are translucent, about 5 minutes. Add the squash blossoms and deglaze the pan with the chicken stock. Add the cilantro and cook for another 5 minutes until squash blossoms wilt. Season with salt and pepper and let the mixture cool.*
2. *Lay two tortillas flat and sprinkle the cheese evenly over both. Spread half of the squash blossom filling over the cheese. Cover with the other tortillas, place on a hot griddle or nonstick skillet and cook until golden brown, about 3 minutes per side. Cut each quesadilla into quarters and serve.*