

Squash Blossom Quesadillas

1 medium onion, diced
1 clove garlic, minced
1 poblano pepper, roasted, peeled, seeded, and diced
10 squash blossoms
1/2 cup chicken stock
3 sprigs fresh epazote, finely chopped
Salt and freshly ground black pepper
4 flour tortillas
1/4 pound grated Mexican white cheese
Olive oil, butter or margarine, for cooking

Heat a large saute pan with a little oil and saute the onion, garlic, and the roasted poblano pepper for 5 minutes, until the onions have become translucent. Then, add the squash blossoms and deglaze with chicken stock. Add the epazote, and cook for another 5 minutes until squash blossoms have wilted. Season with salt and pepper, and set aside to cool.

To compose the quesadilla, lay two of the tortillas on a flat surface. Distribute the cheese equally on both tortillas. Then, spread 1/2 of the squash blossom filling over the cheese. Cover with the other tortillas, place on heated griddle or nonstick saute pan with a little olive oil, butter or margarine, and cook for about 3 minutes on each side. When golden brown on each side, remove and cut into quarters.