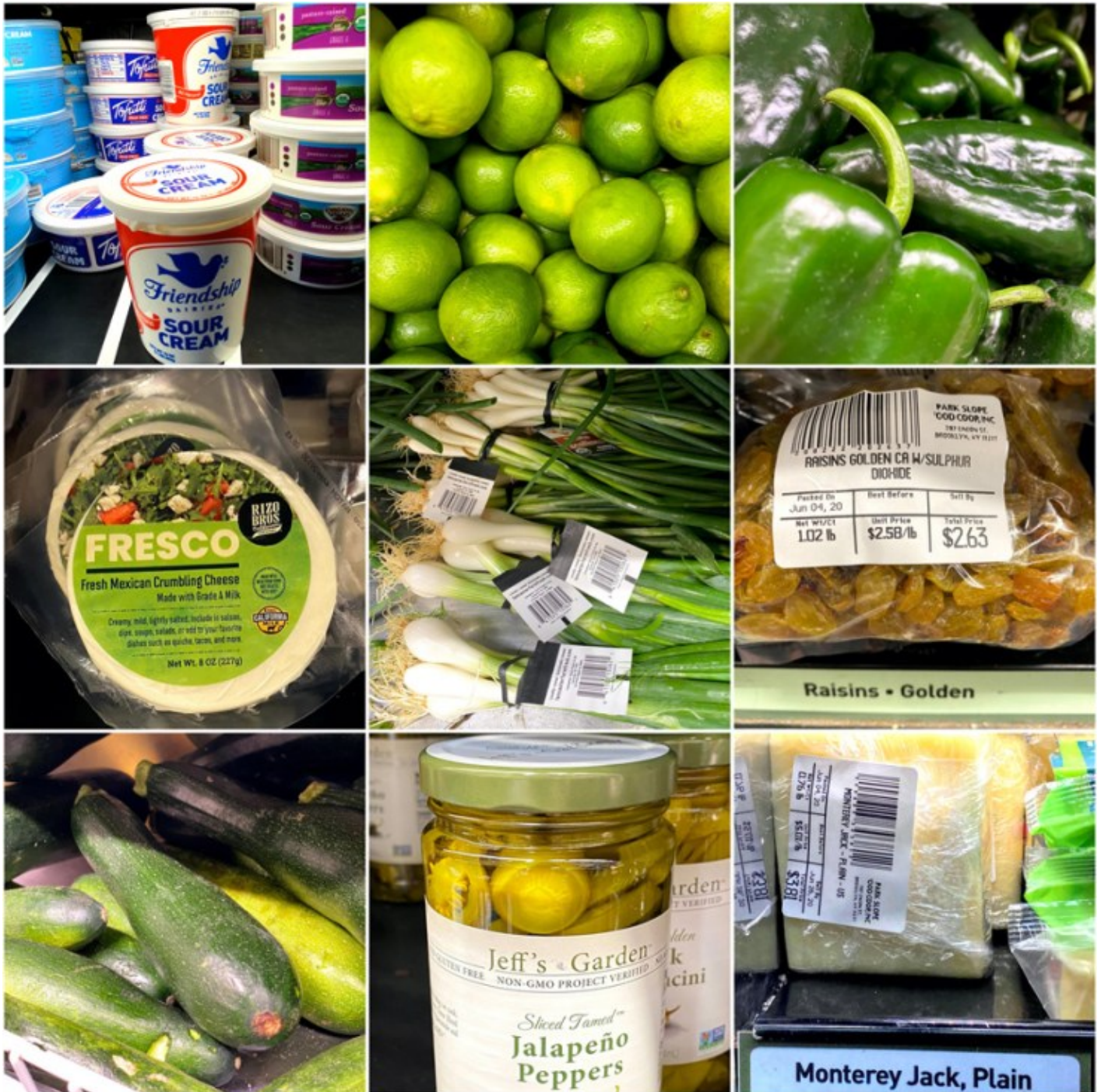


ZUCCHINI QUESADILLAS

June 8, 2020



Ingredients for Zucchini Quesadillas can all be found at the Coop. Photos by Rod Morrison

Contributed by Lucy Rumack who joined the Park Slope Coop in 1983

Zucchini Quesadillas

Servings: 2

Prep Time: 30-40 minutes

Baking Temperature: 450° F

Ingredients:

- 4 Tortillas
- 1 Poblano Pepper
- 2 ounce Monterey Jack Cheese (grated)
- 1 ounce Pickled Sliced Jalapeno (chopped)
- ¼ cup Sour Cream or Mexican Crema
- 1 Zucchini
- 1 Lime (quartered)
- 2 Scallions (sliced, separate white bottoms and green tops)
- 2 ounce Queso Blanco (crumbled)
- 1½ tablespoon Golden Raisins

Prepare and bake poblano pepper:

Cut off and discard stem; halve poblano lengthwise and remove (and discard) seeds and ribs. Lightly oil a baking pan. Place poblano cut side up on pan and drizzle with olive oil. Bake for 16-18 minutes at 450°F until slightly brown along edges and soft. Cool; then dice. Place in medium bowl. Add ¼ cup sour cream or Mexican crema, juice of one lime wedge, and a touch of olive oil. Set aside until quesadillas are ready.

Prepare and cook zucchini:

Coarsely grate the zucchini. In medium pan, heat 1 tsp. olive oil. When hot, add grated zucchini. Season with salt and pepper. Stir while cooking for 3-5 minutes on a low medium flame. When zucchini is soft and beginning to brown, transfer to a large bowl. Stir in raisins, crumbled queso blanco, sliced white bottoms of scallions, juice of 1 lime, and chopped jalapeno peppers (adjust amount to suit your “spicy” level).

Tortillas into quesadillas:

Place tortillas on a work surface. Add some of zucchini mixture and some Monterey Jack cheese to one half of each tortilla. Fold in half. In frying pan, heat approximately 1 Tbsp. olive oil. Place folded tortillas (now quesadillas) into the pan and cook for 2-3 minutes per side. Serve with poblano sauce (on top or on the side), green scallion tops, and lime wedges.



Lucy Rumack preparing and cooking her recipe. It takes 40 minutes tops! Photos by Rod Morrison