



Crispy Stuffed Squash Blossom Tacos

Prep time: 42 Cook Time: 30 Servings: 12

Combo/Fusion,Appetizers/Sides/Snacks,Better For You,Entrees,Breakfast/Brunch,Corn Tortillas,Fine Dining,Casual Dining,Plant-Based Preferences,Global Tacos,Breakfast All Day,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" White Corn Tortillas	10620		24 Each
Avocados		smashed	2 cup
Brown Rice		& quinoa blend, prepared	2 cup
Vegetable succotash (onion, corn, pepper, squash, etc.), sauteed			2 cup
Lime Juice			1/4 cup
Salt			As Needed
Squash blossoms, fresh			48 Each
Flour			1 1/2 cup
Corn Starch			1 cup
Water		ice cold	2 1/2 cup
Self-rising Flour			2 cup
Romesco Sauce (for Crispy Stuffed Squash Blossom Tacos)		see related recipe	36 Oz.
Vegan crema or thinned sour cream			24 Oz.



Instructions

1. To make squash blossoms, combine smashed avocado, brown rice and quinoa blend, and sautéed succotash. Transfer mixture to a zip-top bag and hold refrigerated. Gently open the squash blossom petals and remove any pistil or stamen by using your fingers to snap them off. Cut a corner of the bag and insert all the way to the bottom of the open blossom. Pipe about 1 tbsp. of filling inside. Close petals around filling. Refrigerate filled squash blossoms until firm, at least 30 minutes.
2. Combine self-rising flour and cornstarch in a mixing bowl and whisk in ice cold water until batter is smooth and has the thickness of pancake batter.
3. To prepare single serving, dredge 4 filled squash blossoms in flour, dip in batter, and deep fry at 350°F for 1-1 ½ minutes. Place two warm corn tortillas on work station, spread each with 1 ½ tbsp. Romesco Sauce and top each with 2 fried squash blossoms. Drizzle with vegan crema or thinned sour cream as desired.



Romesco Sauce (for Crispy Stuffed Squash Blossom Tacos)

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
guajillo chiles		dried	6
red wine vinegar			1 cup
olive oil			2 3/4 cup
Mission 10" heat pressed flour tortillas	10420		
onions		chopped, browned	3 cup
garlic		chopped	3 Tbsp.
Roma Tomatoes		seeded, diced	25 Oz.
red bell peppers		roasted, diced	1 1/2 cup
almonds		slivered, toasted	3/4 cup
Spanish Paprika			2 1/2 tsp.
chicken broth			3/4 cup
salt			1 1/4 tsp.

Instructions

1. Remove the stems and seeds from the dried chiles. In a small bowl, soak the chiles in the vinegar for 30 minutes. Remove the chiles, reserving the vinegar, and scrape the flesh off of the skins. Return the flesh of the chiles to the vinegar and discard the skins.
2. In a skillet over medium-low flame, heat the olive oil. Tear the Mission® flour tortillas into smaller pieces and fry in the oil until golden brown. Remove from the oil and set aside. Add the onion and garlic to the oil and sauté until just starting to turn golden brown. Add the tomatoes, roasted bell peppers and return the tortillas to the pan. Continue cooking for 2 minutes.
3. Transfer to a food processor. Add the vinegar and chile flesh and the remaining ingredients and process to a smooth mixture.

