



Summer Squash Quesadillas.

Serves 6 small quesadillas

Time: 25 minutes

INGREDIENTS

3 tablespoons olive oil
1 1/2 lbs zucchini, sliced
3 garlic cloves, thinly sliced
1 jalapeno, seeded and diced
1/2 teaspoon red pepper flakes (optional)
1 teaspoon cumin
Kosher salt
1 lime, halved
6-8 ounces Monterey Jack cheese, shredded
12 6-inch corn tortillas

DIRECTIONS

1. Heat oil in a large skillet over high heat. Add zucchini to hot pan and leave undisturbed for a minute or two so the bottom layer can get golden brown. Add garlic, jalapeno, red pepper flakes (if using), cumin, and a teaspoon of salt to the pan, then toss altogether. Reduce heat to medium-high and cook for 10 minutes, stirring occasionally, until zucchini becomes soft and very tender. Taste for seasoning, then add the juice of half a lime. Scrape mixture into a large bowl and allow to cool slightly.

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2. Meanwhile heat griddle to 350°. Add cheese to cooled zucchini mixture and mix. Lay out 6 tortillas and evenly divide the mixture onto each tortilla. Top with the remaining 6 tortillas.
3. Add a thin layer of olive oil to the griddle, then transfer assembled quesadillas to the griddle and cook until deeply golden brown on both sides. Transfer to a platter, top with avocado, cilantro, and the remaining halved lime.