



Recipes

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Crispy Stuffed Squash Blossom Tacos

Prep Time: 42 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

24 each 6" White Corn Tortillas (10620)
2 cups Avocados , smashed
2 cups Brown Rice & quinoa blend, prepared
2 cups Vegetable succotash (onion, corn, pepper, squash, etc.), sautéed
1/4 cup Lime Juice
As needed Salt
48 each Squash blossoms, fresh
2 cups Self-rising Flour
1 cup Corn Starch
2 1/2 cups Water , ice cold
1 1/2 cups Flour
36 oz. Romesco Sauce, see related recipe
24 oz. Vegan crema or thinned sour cream

Directions:

1. To make Romesco Sauce, in sauce pan, heat olive oil over medium-high heat. When the oil is hot, sauté the almonds, stirring often, until they just begin to brown. Add the garlic and sauté another 1-2 minutes, stirring once or twice. Transfer to food processor, add tomatoes, roasted bell peppers, smoked paprika, vinegar and salt. Purée until smooth. Return to sauce pan and cook while stirring occasionally over low heat for 10-15 minutes.
2. 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.
3. 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.
4. To prepare single serving, dredge 4 filled squash blossoms in flour, dip in batter, and deep fry at 350°F for 1-1 1/2 minutes. Place two warm corn tortillas on work



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Romesco Sauce

Serves 1

Ingredients:

- 1/8 cup Olive Oil
- 1/8 cup Almonds, skinless, blanched
- 1/8 cup Garlic Clove , chopped
- 1/8 tsp. Salt
- 1 1/4 oz. Crushed Tomatoes
- 2/3 oz. Roasted red bell peppers, drained
- 1/4 tsp. Smoked Paprika
- 1/2 tsp. Sherry Vinegar

Directions:

