



Zucchini and Red Pepper Enchiladas with Two Salsas

Barbi provided this recipe at our Peppers workshop at Missouri Botanical Garden on May 14, 2016.

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| 1 large white onion, cut crosswise
into ½ inch-thick rounds | 12 (6-to 7-inch) soft corn tortillas |
| 2 red bell peppers, quartered | ½ c vegetable oil |
| ¾ pound medium zucchini, cut lengthwise
into ¼ inch-thick slices | 6 ounces crumbled queso fresco or ricotta salata |

Enchiladas

Prepare a gas grill for direct-heat cooking over medium heat.

Preheat oven to 350°F.

Secure each onion round with a wooden pick for grilling.

Oil grill rack, then grill vegetables, covered, turning occasionally, until tender (6 to 8 minutes for bell peppers and zucchini; 10 to 12 minutes for onion), transferring to a bowl.

Wrap tortillas in stacks of 6 in foil and heat in oven, about 15 minutes.

Assemble and Fry Enchiladas

Cut vegetables into strips.

Spread 2 teaspoons pumpkin-seed salsa on each warm tortilla and top with some of grilled vegetables, then roll up.

Heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers.

Fry enchiladas, seam side down first, in 2 batches, turning once, until lightly browned and heated through, about 2 minutes per batch.

Transfer enchiladas to plates, then drizzle with remaining pumpkin seed salsa and sprinkle with reserved seeds and cheese.

Serve with tomato salsa.

Pumpkin Seed Salsa

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| 1 T finely chopped fresh serrano chile,
including seeds | 1½ c raw green pumpkin seeds (pepitas) |
| 2 garlic cloves, minced | ½ c vegetable oil |
| 1 t ground cumin | 2 c chopped cilantro |
| | 1½ c water |

Cook chile, garlic, cumin, and pumpkin seeds in oil in a 10-inch heavy skillet over medium-high heat, stirring, until seeds pop, 4 to 5 minutes.

Transfer 3 tablespoons seeds with a slotted spoon to a bowl and reserve.

Purée remaining seeds and oil with cilantro, water, and ½ teaspoon salt in a blender until smooth.

Tomato Salsa

2 medium tomatoes, chopped

2 T fresh lime juice

¼ c finely chopped white onion

¼ teaspoon salt

2 t finely chopped fresh serrano chile,
including seeds

cilantro leaves

Stir together tomatoes, onion, chile, lime juice, and salt.

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