Zucchini Blossom Tacos

TOTAL TIME: 20 minutes
SERVES: 6

INGREDIENTS

- 6 each corn or flour tortillas
- 12 each zucchini blossoms (Animal Farm)
- 2 each zucchini, cubed (Atkinson Farm)
- 6 each mushrooms, sliced or quartered (Animal Farm)
- 2 each ears of corn, shucked (Atkinson Farm)
- 1 each white onion, sliced (Cellar Farms)
- 3 tablespoons olive oil (Texas Hill Country Olive Oil Company)
- as needed feta goat cheese, crumbled (Blue Heron Farms)
- as needed salt (Salt Masters)
- 1/2 cup micro greens (Connor’s Microgreens)
- 6 tablespoons salsa (Brenham Kitchens)

DIRECTIONS

1. Heat oil in a saute pan until hot. Add onions, zucchini, and mushrooms and saute until soft.
2. Add your zucchini blossoms and cook until wilted.
3. Add the corn and toss together until heated through.
4. Reserve mixture.
5. In the same empty pan or in a separate pan heat the tortillas until hot and pliable. Hold in kitchen towel until ready to assemble tacos.
6. Spoon vegetable mixture unto a tortilla.
7. Top each taco with micro greens, feta, and salsa.