Recipe from Chef Hugo Ortega
Hugo’s, Caracol, Xochi and Backstreet Cafe
Houston, Texas

Stuffed Squash Blossoms
Serves 4

12 each whole squash blossom
1/4 cup olive oil

**For the filling**
1 cup goat cheese
3 Tbsp. unsalted butter
1/2 cup white onion, small dice
2 garlic cloves, minced
1/2 cup white corn
1 cup Mexican squash, small cubes
3 squash blossom, chiffonade
5 epazote leaves, chiffonade
Salt to taste

**For breading**
1/2 cup all-purpose flour
1/2 cup grated Parmesan cheese

Heat a nonstick skillet over medium heat, add butter and melt. Add onion and garlic together, then corn and Mexican squash; cooking each one for 10 seconds, stirring constantly, before adding the next one. Add epazote and chiffonade squash blossom, mix and season to taste. Remove the mixture to a mixing bowl, add the goat cheese and combine. Allow mixture to cool down. Carefully open each squash blossom and remove the pistil, fill with about 2 teaspoons of the filling, gently close with the petals and twisting end of blossom to enclose filling.

Mix flour and Parmesan cheese, coat stuffed squash blossom. Heat a nonstick skillet over medium heat. Add 3 Tbsp. olive oil, gently add squash blossom three at the time turning only once until golden brown. (Note: add more oil if needed). Transfer with tongs to paper towel to absorb excess of oil. Serve immediately.