Zucchini Quesadillas With Pistachio-Pumpkin-Seed Salsa

Ingredients

- 1 cup distilled white vinegar
- ½ tablespoon sugar
- Pinch salt
- ½ cup thinly sliced banana peppers
- 3 tablespoons olive oil
- ¼ cup thinly sliced onions
- 1 jalapeno, seeded and thinly sliced
- ¼ cup pistachio (or nuts of choice)
- ¼ cup pumpkin seeds
- ¼ cup cilantro
- 2 small green tomatoes
- Juice of ½ lime
- 3 cups diced zucchini
- 4 large flour tortillas
- 2 cups shredded Oaxaca cheese or mozzarella

How to Make it

Step 1
In a small pot over medium heat, combine vinegar, sugar, a pinch of salt and peppers. Bring to a boil and once peppers soften after about 3 minutes, remove from heat. Let peppers cool, then drain.

Step 2
Heat 1 tablespoon oil in medium pan over medium heat. Add onions and jalapenos and cook until soft, about 3 minutes. Reduce heat to low and add any kind of nuts and pumpkin seeds. Cook, stirring, until seeds and nuts toast but do not burn, about 3 minutes. Transfer ingredients to a blender with cilantro and tomatoes. Puree until smooth. Salsa should be thick but still loose. Season with salt and lime juice to taste.

Step 3
Meanwhile, set a large skillet over high heat. Fry zucchini until black in spots and cooked through, about 2 minutes. Season with salt.

Step 4
Wipe pan clean, then set over medium heat. Add half the remaining oil. Once hot, arrange half the tortillas in pan. Spoon on half the cheese, zucchini and pickled peppers, spreading the filling over half of each tortilla. Cook until cheese begins to melt, about 1 minute, then fold tortilla over filling. Press down
on each folded tortilla and flip. Cook until tortillas crisps further and cheese melts, about 1 minute more.
Transfer quesadillas to a plate and repeat with remaining tortillas and filling, adding oil if pan looks dry.
Serve quesadillas hot with salsa on the side.