



**ROSH CHODESH CLUB**  
WITH CHEF GABE

## CALABACITAS TACO



Serves: 4-6

### Ingredients

2 Garlic Cloves Minced  
1 cup Red Onion Diced  
1 pint Zucchini Diced  
1½ cup Fresh Corn Kernels  
1½ cup Cherry Tomatoes Quartered  
1 cup Poblano diced  
1 tbsp. Ground Cumin  
1 tbsp. Ground Coriander  
½ tbsp. Ground Oregano  
½ Lime (for juice)  
Salt & Pepper  
2 Avocados

1 Lime  
1 cup Feta  
¼ cup Pepitas (pumpkin seeds)  
1 cup Fry Oil  
Dash of Tajín  
16 Corn Tortillas

### Recommended Pairing



Herzog Lineage  
Rosé



## Directions

Make the calabacitas vegetable mixture by heating a large pan over a medium high flame. Once the pan is hot, add some vegetable oil and the diced onion and Poblano. Cook for 1 minute and add the diced zucchini and corn.

Continue cooking for another minute then add the minced garlic, cherry tomatoes, cumin, coriander, oregano, and juice of a half of lime. Cook for another minute then season to taste. Remove from the flame and place in a bowl and set aside. The vegetables should be just cooked through.



Make a thick avocado mash with the two avocados, the juice of one lime, and some salt to taste.

Bring one cup of oil to around 350° F in a small pot. Fry the pepitas for around 90 seconds. Remove the pepitas from the oil and place them on a paper towel to soak up the excess oil. Season the hot seeds with the Tajín spice (Tajín spice is a mixture of chili flake and citric acid). Break up the feta and set aside. Warm the tortillas on a hot pan.

To build place two overlapping tortillas on a plate. Add a smear of the avocado mash and a few tablespoons of the calabacita sauté. Top with the feta and the fried Pepita.

To build place two overlapping tortillas on a plate. Add a smear of the chipotle crema, the fried fish, and some pico de gallo. Top with the shredded cabbage, a squeeze of lime juice, and some radish rounds.

