

### **Winter Squash and Kale Quesadillas**

Servings: 6

#### **Ingredients:**

- 1/2 whole winter squash, peeled, seeded, and diced
- 2 1/2 Tbsp canola oil
- 1/4 tsp kosher salt
- Black pepper to taste
- 1/4 tsp chili powder
- 3/4 bunch of kale, leaves torn, discard stalks
- 6 flour or corn tortillas, small fajita sized, flour tortillas are sturdier
- 1 1/2 cups Monterey jack or cheddar cheese, grated
- 1 Tbsp butter for pan
- Salsa, avocado, hot sauce, or other toppings for servings

#### **Directions:**

- Heat oil in a large skillet over high heat
- Add squash and sprinkle with salt, pepper and chili powder. Cook for several minutes, turning gently with spatula, until golden brown and tender. Move squash to a plate and set aside
- In the same skillet, heat butter or oil over medium heat and add in kale. Cook, stirring frequently, 3-4 minutes. Add in cooked squash and toss together, then set aside
- In a separate skillet, heat oil or butter and lightly brown one side of a tortilla. Build quesadillas one by one by adding a layer of cheese topped with a layer of the squash/kale mix on half the tortilla, then folding it over.
- Once cheese is melted, flip to other side and cook for 1-2 more minutes, remove from skillet and cut in thirds
- Serve with salsa, avocado or any sides you'd like!



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