

Butternut Squash, Feta, and Cilantro Quesadillas



INGREDIENTS

Cubed Butternut Squash (1/2")
Olive Oil
Salt and Pepper

AMOUNT

12 oz.
1 oz.
To taste

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Whole Butter or Olive Oil
Tortillas (10")
Feta Cheese, crumbled
Shredded Jack Cheese
Pico de Gallo
Roasted Butternut Squash
Fresh Cilantro, chopped

2 oz.
4
4 oz.
12 oz.
8 oz.
12 oz.
1 Cup

METHOD: PREHEAT OVEN TO 425° F

1. Toss cubed squash, oil and salt and pepper together to coat. Roast on a sheet tray in the oven for 25-30 min, or until tender in the center. Keep warm.
2. In a hot skillet, melt ½ oz of butter (or olive oil) and get sizzling
3. Place tortilla in hot pan and rotate clockwise one time. This helps spread the butter evenly on bottom of tortilla.
4. Sprinkle ENTIRE with 1oz of feta cheese, 3oz of jack cheese, 2 oz of Pico de Gallo, and 3oz of roasted squash cubes.
5. Sprinkle with fresh chopped cilantro. Repeat with each tortilla. Fold in half and slice into triangles

After Work with Chef Nicole™