

Pumpkin Quesadillas

Prep Time: 15 minutes

Cook Time: 30 minutes

Servings: 4

Ingredients:

- 2 cups fresh tomatillos
- 1 cup cherry tomatoes
- 1 clove garlic
- one lime
- 1 cup chopped fresh cilantro
- 1 onion
- 1 chopped sweet pepper
- 8 tortillas
- 2 cups pureed pumpkin
- 2 cups grated cheese
- 2 cups black beans

Procedure:

1. To make salsa: peel and slice tomatillos. Add cherry tomatoes. Toss with 1 T olive oil. Season with salt and pepper. Place on parchment lined baking sheet. Bake in a 425 degree oven for about 20 minutes or until the fruit is bubbling.
2. Place cooled fruit into a food processor. Add grated garlic, zest from one lime, the fresh lime juice from that lime, roughly chopped fresh cilantro, salt and pepper to taste. Process with about 8 - 10 pulses until veggies are chunky but well blended.
3. Preheat frying pan over medium heat. Add 1 T olive oil, sliced onion and sliced seeded sweet pepper. Stir fry until veggies are slightly browned and fragrant. Season with salt and pepper.
4. Assemble quesadillas by laying one tortilla on work surface. Spread one tortilla with 1/4 cup pureed pumpkin. Spread second tortilla with veggies, cheddar and black beans and season with salt and pepper. Sandwich the tortillas together and press to seal filling in.
5. Place carefully in the hot frying pan and brown on each side.
6. Serve after let sit for a few minutes to set.

by
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