



Squash Quesadilla

Prep time: 30 Cook Time: 5 Servings: 12

Entrees, Better For You, Entrees, Flour Tortillas, Casual Dining, Catering, Fine Dining, Modern Mexican, Plant-Based Preferences, Modern Mexican, Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Seasonal Squash		peeledsmall dice	2.25 Lbs.
Grapeseed Oil			As Needed
Kosher Salt			As Needed
Garlic		minced	4 Tbsp.
Fresh Lime Juice			3 cup
Seasoned Black Beans		preparedpureed	3 cup
Oaxacan Cheese		sliced	1 Lbs.
Oaxacan Cheese		sliced	2 Oz.
Unsalted Butter			As Needed
Fresh Corn Salad		prepared	6 cup
Fresh Cilantro			As Needed
Charred Tomatillo Lime Crema			3/4 cup



Instructions

1. Sauté squash over medium heat in a neutral flavored cooking oil until tender. Season with kosher salt to taste and add garlic. Once the garlic is fragrant deglaze with lime juice. Hold hot.
2. To prepare one quesadilla, spread one half of the 10" Flour Tortilla with ¼ cup of the puréed black beans. Top with 3 oz. of sautéed squash and 1 ½ oz. of Oaxacan cheese.
3. Fold the other side of the tortilla over to form quesadilla.
4. Griddle over medium heat in butter until golden brown, crispy and heated through.
5. Cut into quarters and serve with a drizzle of the Charred Tomatillo Crema and a side of a fresh corn salad.



Charred Tomatillo Lime Crema

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Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatillo		quartered, charred	1 Each
Meixcan Crema			1/2 cup
Kosher Salt			As Needed
Garlic			2 cloves
Lime Zest			1 Each
Lime Juice			1 Tbsp.
Fresh Cilantro		chopped	1/4 cup
Powdered Sugar			1 Tbsp.

Instructions

- 1. Quarter tomatillo and place under a broiler until it slightly takes on a char.
- 2. Combine all ingredients into a blender and blitz until uniform.
- 3. Taste and adjust seasoning if needed
- 4. Reserve refrigerated until use.

