



Roasted Sweet Potato Quesadillas

SERVINGS 2 **PREP TIME** 15 min **COOK TIME** 30 min

INGREDIENTS

- 4 **La Fe Corn Flour Tortillas**
- 1 lb Sweet Potatoes
- 1 Romaine Lettuce Heart
- 1 Shallot
- 1 Tbsp Sugar
- 1 oz Sliced Pickled Jalapeño Pepper
- 1 Tbsp Red Wine Vinegar
- ¼ cup Guacamole
- 2 Tbsps Fromage Blanc
- 2 oz Cheddar Cheese Curds
- 1 Tbsp Mexican Spice Blend (Ancho Chile Powder, Smoked Paprika, Garlic Powder, **La Fe Ground Cumin** & Dried Mexican Oregano) 1/2 teaspoon chili powder

DIRECTIONS

1. Preheat oven to 450°F. Wash and dry the fresh produce. Cut the sweet potatoes into 1/4-inch-thick rounds. Place in a bowl; drizzle with olive oil and season with salt, pepper, and enough of the spice blend to coat. Toss to coat, then transfer to a sheet pan and arrange in an even layer. Roast 23 to 25 minutes, then remove from the oven.
2. Meanwhile, peel and thinly slice the shallot. Roughly chop the cheese curds, lettuce, and pepper. In a bowl, combine the guacamole and fromage blanc; season with salt and pepper.
3. In a small saucepan, combine the sliced shallot (separating the layers before adding), vinegar, sugar, and 1/4 cup of water; season with salt and pepper. Heat to boiling on high. Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved. Turn off the heat and set aside to cool
4. Meanwhile, top one half of each tortilla with the chopped cheese curds, roasted sweet potatoes, and the chopped; season with salt and pepper. Fold the tortillas in half over the filling. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the quesadillas and cook 2 to 4 minutes per side. Transfer to a cutting board and immediately season with salt; carefully cut in half.
5. In a large bowl, combine the cooked rice with the vegetables. To serve, scoop the rice and vegetable mixture into bowls, top with cubed chicken. Although not necessary, serve with any toppings that you prefer.
6. Just before serving, in a large bowl, combine the chopped lettuce, pickled shallot, half the pickling liquid, and 2 teaspoons of olive oil; season with salt and pepper. Toss to combine. Taste, then season with salt and pepper if desired. Serve the halved quesadillas with the salad and creamy guacamole on the side. Enjoy!