

Winter Squash & Baby Kale Quesadillas

with Queso Oaxaca & Sunny Side-Up Eggs

In this recipe, we're using the best of winter's hearty produce in a traditional Mexican preparation: quesadillas. We're roasting butternut squash with some of our favorite Mexican spices to complement its nutty sweetness, and using it as a filling for our quesadillas, along with baby kale and queso Oaxaca, a mild and stringy Mexican variety. Topped with fried eggs and a zesty salsa made with creamy avocado and crunchy, toasted pepitas (or pumpkin seeds), this dish is a celebration of seasonal, authentic flavors.



Ingredients

- 2 Farm Eggs
- 4 Corn Tortillas
- 1 Butternut Squash
- 3 Ounces Baby Kale
- 1 Avocado
- 1 Lime
- 1 Bunch Cilantro

Knick Knacks

- 3 Ounces Queso Oaxaca
- 2 Tablespoons Pepitas
- 2 Teaspoons Winter Squash Spice Blend
(Ancho Chile Powder, Garlic Powder, Smoked Paprika & Cinnamon)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 30 to 40 min



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Stack the tortillas on a plate and cover with a damp paper towel. Cut off and discard both ends of the squash; peel the squash. Separate the neck and bulb of the squash, then thinly slice into 1/4-inch-thick rounds; cut out and discard the pulp and seeds. Quarter the lime. Pit, peel and small dice the avocado; place in a bowl and toss with the **juice of 2 lime wedges**. Pick the cilantro leaves off the stems; discard the stems. Tear the cheese into bite-sized pieces.

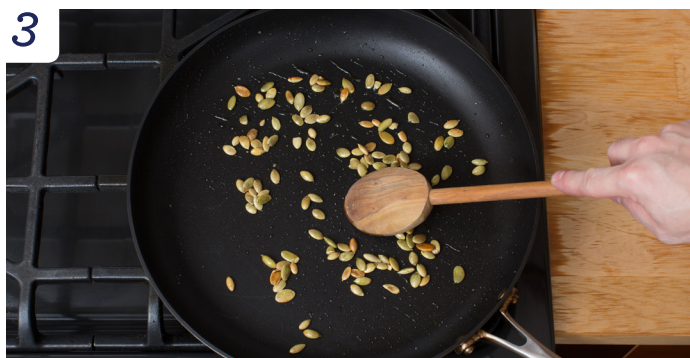
2



Roast the squash:

Place the **squash** on a sheet pan. Drizzle with olive oil and season with salt, pepper and the **spice blend**; toss to thoroughly coat. Arrange in a single, even layer and roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3



Toast the pepitas & make the salsa:

Once the squash has roasted for about 10 minutes, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **pepitas** and toast, stirring occasionally, 2 to 4 minutes, or until fragrant and beginning to pop. Remove from heat; immediately season with salt and pepper. Transfer to the bowl of **avocado**; toss to combine and season with salt and pepper to taste. Wipe out the pan.

4



Cook the kale:

While the squash continues to roast, in the pan used to toast the pepitas, heat 2 teaspoons of olive oil on medium-high until hot. Add the **kale**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until wilted. Transfer to a bowl and set aside in a warm place. Wipe out the pan.

5



Assemble & cook the quesadillas:

Place the **tortillas** on a clean, dry work surface. Divide **half the cheese**, some of the **cooked squash** and the **cooked kale** between 2 of the tortillas (you may have extra squash); top with the **remaining cheese** and remaining tortillas. In the pan used to cook the kale, heat 2 teaspoons of olive oil on medium-high until hot. Add the quesadillas and cook 2 to 4 minutes per side, or until the tortillas are crispy and the cheese has melted. Divide between 2 plates and set aside in a warm place. Wipe out the pan.

6



Fry the eggs & plate your dish:

In the pan used to cook the quesadillas, heat 2 teaspoons of olive oil on medium until hot. Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 1 to 3 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Remove from heat. Top the **cooked quesadillas** with **any remaining squash** and the **fried eggs**; season with salt and pepper. Garnish with the **salsa** and **cilantro**. Serve with the **remaining lime wedges**. Enjoy!