

Ingredients



4 Flour Tortillas



1 Shallot



1 Tbsp Red Wine Vinegar



2 oz Cheddar Cheese Curds



1 lb Sweet Potatoes



1 Tbsp Sugar



1/4 cup Guacamole



1 Tbsp Mexican Spice Blend¹



1 Romaine Lettuce Heart



1 oz Sliced Pickled Jalapeño Pepper



2 Tbsps Fromage Blanc



1 Prepare & roast the sweet potatoes

- · Place an oven rack in the center of the oven; preheat 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 (you may have extra). Toss



to coat. Transfer to a sheet pan and arrange in an even layer.

• Roast 23 to 25 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, peel and thinly slice the shallot.
- Roughly chop the cheese curds.
- Roughly chop the lettuce.
- Roughly chop the pepper. Thoroughly wash your hands, knife, and cutting board immediately after handling.



• In a bowl, combine the guacamole and fromage blanc; season with salt and pepper.

3 Pickle the shallot

- 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.



• Set aside to cool, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.

4 Assemble & cook the guesadillas

- Meanwhile, place the tortillas on a work surface.
- Top one half of each tortilla with the chopped cheese curds, roasted sweet potatoes (you may have extra), and as much of the chopped pepper as you'd like, depending on how spicy you'd like the dish to be; 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.
- Working in batches if necessary, add the quesadillas and cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted.
- Transfer to a cutting board and immediately season with salt; carefully cut in half.

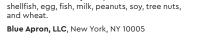
Make the salad & serve your dish

- Just before serving, in a large bowl, combine the chopped lettuce, pickled shallot, half the pickling liquid (you will have extra), 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!

NUTRITION PER SERVING (AS PREPARED)**

Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

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Produced in a facility that processes crustacean





