



SWEET POTATO QUESADILLAS

1 ½ cups chopped onion
2 cloves garlic, minced
3 tablespoons vegetable oil
4 cups grated peeled sweet potato (about 3 potatoes)
½ teaspoon dried oregano
1 teaspoon chili powder
2 teaspoons ground cumin
Pinch of cayenne pepper
Salt & ground black pepper to taste
1 cup grated sharp cheddar cheese
8 tortillas, 8" to 10"
Commercial tomato salsa
Sour cream

In a large heavy pot, saute the onion and garlic in vegetable oil until the onions are translucent. Add the grated sweet potatoes and seasonings, stirring to combine well. Cover and cook for about 10 minutes, until tender, stirring occasionally to prevent sticking. When the sweet potato is tender, correct seasoning, adding more salt & pepper if necessary. Remove from heat. Spread one-eighth of the filling and 2 tablespoons of cheese on each tortilla, and fold over. Place each quesadilla in a skillet and cook until cheese melts, carefully turning once. You may want to use 2 skillets at once. Serve with salsa and sour cream.

*I roll make them enchilada style and place in a 9" X 13" baking dish, and top with salsa and cheese. Bake at 400 degrees for 15-20 minutes, until bubbly. Serves 6-8, and may be made ahead of time for a dinner party.