



Pumpkin Quesadillas

serves 6 for lunch, or 12 for snacks

- 3 cups diced pumpkin, from a peeled & seeded pumpkin with dry, sweet flesh (like kabocha)
- 1 tablespoon olive oil
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground cumin
- 1/2 teaspoon sea salt
- 3 tablespoons minced seeded jalapeño
- 12 corn tortillas
- 10 ounces queso fresco, crumbled (substitute feta or goat cheese)
- 1 cup fresh cilantro, coarsely chopped
- lime wedges
- hot sauce

Preheat oven to 350 degrees.

In a large bowl, toss pumpkin with olive oil, spices and salt and roast until tender and lightly caramelized, about 40 minutes. Remove from oven and cool slightly. Transfer to food processor and puree until smooth. Stir in jalapeño and taste for seasoning.

Divide pumpkin mixture equally among 6 tortillas, spreading evenly. Sprinkle cheese on top and scatter cilantro. Top with second tortilla.

Heat a large, heavy skillet or griddle over medium-high heat. Cook quesadillas until dark char marks appear, then flip and cook the other side. Cut into triangles and serve with lime wedges and hot sauce.