

Northeastern Dining



Fall Inspired Quesadilla

Yield: 2 Portions

Ingredients:

- 1 small bottle Sriracha sauce
- ¼ peeled and seeded Butternut squash
- Kosher salt
- 2 teaspoons Oil
- 1 cup Kale, stems and rib removed and hand torn into small pieces
- ½ cup Brussel sprouts, washed, cleaned, halved and finely shredded
- ¼ cup Shredded jack cheese
- ¼ cup Goat cheese, crumbled
- 2 Garlic cloves roasted until soft and golden brown and mashed into a paste
- 2 – 6” flour tortilla

Chef Tom's Tips:

The idea for this quesadilla came up as I was thinking about applying similar techniques to cooking vegetables as with meat. So instead of seasoning a chicken breast or pork roast we are seasoning and roasting the squash. Actually the idea was to season the whole half of the squash and roast it that way then cutting it into slices once it was cooked and slightly cooled. So again instead of carving a chicken or pork roast we are “carving” the squash which has a slightly dramatic effect and great aroma.

1. Pre-heat oven to 200 degrees. Line large baking sheet with sides with silpat or parchment paper. Pour sriracha sauce onto lined baking sheet and using a small offset spatula evenly spread the sauce over the entire surface. Place baking sheet into oven and leave oven open slightly. Continue to bake approx. 4 – 6 hours or until sauce is well dried. Remove baking sheet from oven and let cool. When cool enough to handle peel sriracha away from silpat or parchment and let it cool and dry completely. When cooled and working in batches place in coffee grinder or small food processor and process until light and powdery. Alternatively you can place into zip lock bag and crush with rolling pin or meat mallet. Reserve.
2. Pre-heat oven to 375 degrees. Peel and seed squash. Slice squash into approx. ¼” slices. Place slices in medium sized bowl and toss with 1 teaspoon of the oil, salt and sriracha powder (adding as much sriracha powder as you can comfortably stand when eating). Mix well to coat the slices of squash. Arrange slices onto baking sheet being careful not to overlap any of the slices. Place in oven and continue to bake until slices are cooked throughout and slightly golden brown. Remove and let cool.
3. Place one of the tortillas on work surface and gently and carefully spread the roasted garlic over the surface of the tortilla. Next place a mixture of kale and shredded brussel sprouts. Arrange slices of roasted squash over the greens then top with cheeses. Finish by placing remaining tortilla shell on top. Press down lightly.
4. Place medium sized pan over medium heat and add remaining teaspoon of oil. When pan is hot enough carefully place quesadilla into the pan. Cook until bottom tortilla is lightly browned and using a spatula carefully flip quesadilla over to cook the other side. Continue to cook until heated throughout, cheese is melted and tortillas are a light golden color. Alternatively the quesadilla may be cooked on a panini press. Remove from pan onto cutting board and cut in half or quarters and arrange onto serving platter or plate.

