

# Roasted Squash and Black Bean Quesadillas

MAKES SIX 6-INCH OR FOUR 8-INCH QUESADILLAS



## INGREDIENTS

- 1 small- to medium-sized winter squash (about 2 pounds) seeded and cut into wedges
  - 1 teaspoon kosher salt ★
  - 1 15-ounce can black beans, rinsed and drained
  - 7 ounces grated Chihuahua or Monterey Jack cheese, grated
  - 2 scallions, white and green parts, chopped
  - ½ jalapeño pepper, seeds and ribs removed, finely chopped (with seeds and ribs for a spicier version)
  - 12 6-inch corn tortillas OR
  - 8 8-inch flour tortillas
- olive, vegetable or corn oil for roasting squash and brushing tortillas
- additional salt to taste, if needed

## SERVE WITH

- Roasted Tomato Salsa ★
- sour cream
- chopped fresh cilantro

## FIRST

Heat oven to 350° degrees. Place squash wedges on a parchment lined baking sheet. Drizzle with oil and season with salt. Place in the heated oven and roast until tender and lightly browned – approximately 30 to 40 minutes. Allow to cool.

## SECOND

Carefully remove the skin from the squash wedges. With a potato masher, mix together squash and 1 teaspoon kosher salt until smooth. Add black beans, cheese, scallions and jalapeño pepper and thoroughly mix.

## THIRD

Brush half the tortillas with oil on one side. Turn over tortillas so the oiled side is on the bottom. Divide the squash and bean mixture between the tortillas, spreading it to the edges. Top each with a plain tortilla and brush the top with oil.

## LAST

Warm a large skillet over medium heat. Place a quesadilla in the pan and cook until the cheese melts and the tortillas are golden brown, about 3 minutes per side. Repeat with the remaining quesadillas. If you have two skillets, use them both to cook the quesadillas more quickly. (Alternately, arrange the quesadillas on a rimmed baking sheet and broil, about 6-inches from the heat source, until the cheese melts and the quesadillas are golden brown, about 1 to 2 minutes per side.) Serve with **Roasted Tomato Salsa**.\*

\* Visit [24boxes.blogspot.com](http://24boxes.blogspot.com) for the Roasted Tomato Salsa recipe

## ★ J.NOELLE NOTES

You may need to use more or less salt depending on the amount (if any) of salt there is in the can of black beans.

To save time, you can make the filling and/or the salsa the day before and store them in the refrigerator.