

Butternut Squash & Kale Quesadillas

Servings: 2

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Ingredients

2 cups peeled, seeded, and diced butternut squash

1 Tbsp olive oil, divided

1/4 tsp salt

1/4 tsp pepper

1/4 tsp chili powder

2 cups baby kale

4 fajita size flour tortillas

1/2 cup 2% shredded mozzarella cheese, divided

Preparation

1) Heat 1/2 Tbsp olive oil in a large skillet over high heat. Add squash and sprinkle with salt, pepper, and chili powder. Cook for 7-10 minutes, turning gently with a spatula, until squash is deep golden brown and tender. Remove to a plate and set aside.

2) In the same skillet, turn heat to medium-high heat and add remaining olive oil. Toss in the kale and stir around with tongs for 3 to 4 minutes. Add in the cooked squash and gently toss together. Set aside.

3) In a separate skillet, add one tortillas and top with 1/4 cup cheese and squash/kale mixture. Finish the top with another tortilla. Brown quesadilla on both sides until cheese is melted. Remove from skillet and cut into four wedges with pizza cutter. Repeat process for second quesadilla.