

# Sweet Potato Quesadillas

- 16 6 inch corn tortillas ( makes 8 quesadillas)
  - 1 large, or 2 small sweet potatoes baked in the oven or microwave
  - 1 package of Queso Fresco ( you won't need to whole package)
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1. Heat a cast iron skillet, or skillet of your choice over low heat.
  2. Peel the sweet potato and dice into small pieces
  3. Take a corn tortilla and top with a small amount of queso fresco, then add your sweet potato pieces, and top with additional queso fresco. Finally add a tortilla on top and place carefully in your skillet.
  4. These cook for about 2-3 minutes per side. You can cook them to your desired brown-ness. I find that they are usually ready to flip, when the tortilla kind of starts to curl up away from the pan. Queso fresco never totally melts, but it does become soft and satisfying gooey.