

Apple, Eggplant Quesadillas

Ingredients

- 1 large eggplant or three to four 4" eggplants ('Fairy Tale' from my garden was my choice)
- 2 apples (Honey Crisp was my preference)
- 2-4 tablespoons butter
- 1-2 sprigs of fresh thyme plus a few more for garnish
- 2 cups fresh baby spinach, roughly chopped
- 2 cups shredded Monterey jack cheese
- 8 fresh tortillas (whole grain or flour)
- 1 teaspoon nutmeg (optional)

Instructions

Preheat the oven to 400°F.

Core the apples. Slice the apples and eggplant into rounds about ¼" thick (use a mandolin for consistency).

Heat the butter in a large skillet over medium-high heat. Add the eggplant, apple and thyme and cook about 5 minutes or until softened. Do this in two batches if your skillet isn't large enough to do it all at once. Set aside.

Place 4 of the tortillas on a parchment paper lined baking sheet. Layer about half of the cheese on each of the tortillas. Then distribute the apples and eggplant, then the spinach. Add the remaining cheese among the 4 tortillas. Sprinkle each with ¼ teaspoon nutmeg, if using.

Place the remaining tortillas on top and bake for about 10-12 minutes, until lightly browned and the cheese is melted.

Cut each quesadilla into quarters, garnish with a sprig of fresh thyme and serve.

*Note-for a crispier, brown color brush the outside of each tortilla with melted butter before baking.