

# **BUTTERNUT SQUASH & KALE QUESADILLA WITH CHIPOTLE LIME SAUCE**

**YIELD:** 100 quesadillas

**Chef Sam Icklan**

This dish does it all! It's the perfect addition to your weeknight rotation, will be right at home as a hot, holiday appetizer, and can even help you use up those leftovers after your holiday meal. On top of that, it packs in a lot of flavorful, nutritious vegetables and is super easy to make. The chipotle lime sauce adds a zippy dash of heat to the dish, I highly recommend trying it. I recently tested this with the students in Chicopee, and they loved it. I hope you and your families will too!

## **INGREDIENTS**

### **FOR THE QUESADILLAS**

- . 25 lbs diced butternut squash
- . 2.5 Tbsp. ground cumin
- . 2.5 Tbsp. garlic powder
- . 4 tsp. chili powder
- . 4 tsp. paprika
- . 2 tsp. ground cinnamon
- . ½ cup neutral cooking oil
- . Pinch of salt
- . 12 bunches fresh kale, stems removed and finely chopped
- . 100 8" whole wheat tortilla
- . 12 cups shredded cheddar cheese
- . Cooking spray

### **FOR THE SAUCE:**

- . 32 ounces sour cream
- . 6 small cans of chipotle peppers in adobo sauce
- . Juice of 12 limes
- . 4 bunches fresh cilantro

## **DIRECTIONS**

1. Preheat oven to 400 degrees F. Toss diced squash with spices, oil and salt. Spread evenly onto baking sheets sprayed with cooking spray. Roast squash in oven until tender and beginning to brown on the bottom, about 15-20 minutes. Stir the squash and rotate the pan halfway through the cooking process to ensure even browning.
2. Stir kale into squash and return to oven for 5 more minutes until kale is tender and wilted.
3. Make quesadillas by adding ½ of cheese and ¼ of the squash and kale mixture to each tortilla. Fold in half, spray with cooking oil and place on a baking sheet lined with parchment paper. Bake in oven until cheese is melted, about 7-10 minutes.
4. While quesadillas are baking, make the chipotle lime sauce by combining sour cream, chipotle peppers with sauce, lime juice and cilantro in a blender or food processor. Blend until smooth and transfer to an airtight container. Sauce will keep for up to a week in the refrigerator.
5. To serve, cut each quesadilla into 4 pieces and serve with chipotle lime sauce on the side.