

## Sweet Potato Quesadillas

### Ingredients

½ cup onions, finely chopped

2 garlic cloves, minced

3 T olive oil

4 cups sweet potatoes, peeled and grated

2 t ground cumin

1 t turmeric

Optional: pinch of cayenne pepper or chili pepper

Salt and pepper to taste

1 cup cheese, grated

8 (8 inch) tortillas

Salsa

Sour Cream

Heat oil in a large non-stick skillet.

Sauté onions and garlic until the onions are transparent.

Add sweet potatoes and spices, cover and cook for 10 minutes, stirring frequently to prevent sticking.

When the sweet potatoes are tender, remove the filling from heat.

Evenly spread the sweet potato mixture onto the tortillas, sprinkle 2 T of cheese onto each tortilla. Fold in half over filling.

Add a little bit of oil and place quesadillas in nonstick skillet and cook on each side for 2-3 minutes, until cheese is melted, and the filling is hot.

Add more oil to skillet as needed to cook in batches.

Optional: Serve with salsa and sour cream.