

Sweet Potato & Apple Quesadillas

3 large sweet potatoes

2 red apple, finely chopped

3 white onion, finely chopped

1 ½ cup Mild-Medium Intensity O Live Brooklyn Extra Virgin Olive Oil

½ cup O Live Brooklyn Aged Sherry Vinegar

Table salt, to taste

Ground black pepper, to taste

8 flour tortillas

1 pound smoked Gouda, shredded

Black Lava Salt, for garnish

Roast or steam sweet potatoes until fully cooked, then remove from heat and separate from skins. Mash sweet potatoes, season with table salt and pepper to taste and set aside. Sauté onions in ½ cup Extra Virgin Olive Oil. Once caramelized, deglaze pan with Sherry Balsamic Vinegar and reduce until all the vinegar has evaporated. In a separate skillet, sauté apples in remaining oil and reserve. On a flat surface, lay down one tortilla. Spread a thin layer of sweet potatoes onto tortilla, up to a half inch away from the edge. Evenly and lightly sprinkle onions, apples, and cheese on top of tortilla, then top with a second tortilla to form the quesadilla. Brush both top and bottoms of quesadilla lightly with oil and sear in a skillet on high heat until golden brown on one side, then flip and repeat. Repeat the process with remaining ingredients. Cut into wedges with a pizza cutter and garnish with Black Lava salt. Serves: 8