

ANIMAL, VEGETABLE, MIRACLE

A Year of Food Life

Barbara Kingsolver with Steven L. Hopp and Camille Kingsolver



SWEET POTATO QUESADILLAS

2 medium sweet potatoes

1/2 onion

1 clove garlic

1 tbsp oregano

1 tbsp basil

1 tsp cumin

chile powder to taste

olive oil for sauté

Cut sweet potatoes into chunks, cook in steamer basket or microwave until soft, then mash. Chop and sauté garlic and onion in a large skillet. Add spices and sweet potato, mix well, adding a little water if it's too sticky. Turn burner very low to keep warm without burning.

4 flour tortillas

4 oz. Brie or other medium soft cheese

2-3 leaves Swiss Chard (or other greens)

Preheat oven to 400. Oil a large baking sheet, spread tortillas on it to lightly oil one side, then spread filling on half of each. Top with slices of Brie and shredded chard, then fold tortillas to close (oiled side out). Bake until browned and crisp (about 15 min.), cut into wedges for serving.

