

Papas Quesadilla with Sweet Potato Verde Sauce and Fig Chutney

Papas Quesadilla:

- 1 T oil
- 3 corn tortillas
- 3 potatoes, diced and pre-cooked in a skillet with the sweet peppers
- 1/4 cup vegan cheese
- 3 sweet peppers, chopped
- 2 bunch of chives, fine chopped
- 1 tsp salt

Verde Sauce:

- 5 tomatillos
- 1 jalapeño
- 10 sweet potato green leaves (sub spinach)
- 1 garlic clove
- 1 tsp salt

Fig Chutney:

- 3 figs, diced small
- 1 chili pepper
- Pinch of sugar or drizzle of honey
- Juice of 1 lime
- 1/2 tsp salt
- Marigold leaves



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Get a skillet hot, add oil and lay the tortillas down. Inside each tortilla, add in the cheese, then the potatoes, and then the chives. Fold tortilla in half, enclosing the ingredients. Once one side is golden brown, flip and get the same color on the other side. Make sure the cheese is melted.

Verde sauce: boil the tomatillos and jalapeño for five minutes, or until they change color to a darker green. Turn heat off and keep the water and scoop all tomatillos into a blender. Add to the blender garlic, sweet potato greens, and salt. Blend until smooth.

Fig chutney: combine all ingredients in a bowl gently, so as to not mush them together.

To plate, layer the quesadillas on top of another, add a stripe of the verde sauce over the top, then finish with the fig chutney over stripe of verde.

Recipe by Garden Chef Natalie Fisher-Chavez



ATLANTA BOTANICAL GARDEN