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Quesadillas de Huitlacoche (serves 3) Black Corn Mushroom Quesadillas

2 cans of huitlacoche (black corn mushroom)
1 medium chopped onion
1 jalapeño, chopped
2 garlic cloves, chopped
5 epazóte leaves (can substitute with cilantro)
Salt and pepper to taste
3 large flour tortillas (12 inches)
8 oz. shredded cheddar cheese

Sauté huitlacoche with garlic, onion, jalapeño, and epazóte leaves. Season with salt and pepper.

To serve, grill flour tortillas until there are grill marks on both sides. Top tortillas with shredded cheese and huitlacoche mix. Fold in half and cut into three pieces each. Garnish with sour cream.


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