Pumpkin, Green Tomato Jam & Sweet Onion Quesadillas

INGREDIENTS (Makes 6 Quesadillas, cut into 5 portions to serve 30)

3 Red Onion, sliced thinly
1 cup Olive Oil
2 Tbsp Brown Sugar
1 whole butternut pumpkin, chopped to small cubes
2.5 cups grated mozzarella cheese
2/3 cup Green Tomato Jam
12 tortilla breads (See tortilla recipe)

METHOD
1. Chop pumpkin into small cubes and place on oven tray with light coating of olive oil, 180 degrees for approx 15-20 minutes. Check after 15 minutes. You want pumpkin to be soft and roasted. Squish and mash once out of oven so that you have a puree.
2. In a pan, over medium heat place 1 tablespoon of oil. Add sliced onion to the pan with the brown sugar until softens. Remove from the heat and set aside.
3. Add another tablespoon or two of oil to the pan (Pan must be totally coated.
4. Spread jam on 6 of the tortillas, place the tortilla with the jam in the heated pan, spread
a 1/6" of the pumpkin puree over the jam, then add onion and cheese.
5. Lay 2nd tortilla on top and lightly brush with oil.
6. When bottom layer of tortilla is crispy firmly flip tortilla- careful that filling do not fall out!
7. Once 2nd side is also crispy, retrieve from pan and repeat with following tortillas.
8. Serve warm