



Purple Sprouting Broccoli Quesadillas

Written By Chef Dani Morales of [De Noche](#)

These quesadillas were shared with us by Chef Dani Morales of De Noche at Share Fair, highlighting the beautiful Purple Sprouting Broccoli available in early spring. These are not your average quesadillas - they contain beautiful blue corn masa, quesoillo cheese, huitlacoche (corn fungus which is considered a Mexican delicacy), and of course the star of the show, purple sprouting broccoli.

Yield: 8

Ingredients:

- 1 onion
- 1 bunch purple sprouting broccoli
- 1 cup dried huitlacoche (optional)
- 2 cups quesoillo cheese
- 1 lb prepared blue corn masa or store bought tortillas

Directions:

1. Thinly slice the onion. Heat up a saute pan over medium heat, add oil and saute sliced onions.
2. While onions are cooking, cut your sprouting broccoli into thin slices as well. Add your sprouting broccoli once cut. Saute together and season with salt.
3. If you have huitlacoche add it in now and saute for another few minutes. Add 1/2 cup water to rehydrate huitlacoche
4. Shred your cheese and heat up a large pan or a comal if you have one.
5. Heat your tortillas up on one side then flip. Add your cheese and filling to one half of the tortilla and fold over. Cook until the cheese is melted. Flip & enjoy!

