

Monthly
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Simply Seasonal

Sweet Potato/Squash Tortilla

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Sweet Potato/Squash Tortilla

Ingredients:

- *2 cups sweet potatoes, peeled and thinly sliced
- *4 cups butternut squash, seeds removed, peeled, thinly sliced
- 2-4 Tbsp olive oil
- *2 Tbsp fresh chopped rosemary and/or thyme
- *1/4 cup chopped fresh parsley
- 2 Tbsp nutritional yeast + more for garnishing
- 1/2 tsp sea salt
- *3 cloves garlic, chopped
- Parmesan cheese and *fresh herbs, for garnishing

*can be found locally

Directions

1. Preheat oven to 375°F.
2. Add potatoes and squash to a large mixing bowl and toss with oil, rosemary, thyme, parsley, nutritional yeast, salt, and garlic.
3. Place into a 9x13" baking dish in a single layer, arranging the potatoes and squash in layers like lasagna.
4. Press down to flatten. Cover with foil and bake for 40 minutes.
5. Remove foil and bake 10-15 minutes or until veggies are fork tender and slightly golden brown on the edges.
6. Let cool briefly. Garnish with fresh herbs, nutritional yeast or Parmesan.

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