

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



## Apple and Brie Quesadillas

- 1 Granny Smith apple, thinly sliced
- 4 teaspoons extra-virgin olive oil
- 4 8-inch flour tortillas
- 8 ounces brie cheese, sliced (rind removed)
- 1 tablespoon whole-grain mustard
- 1 tablespoon maple syrup
- 2 strips bacon, cooked and crumbled

### Directions:

- Preheat a grill pan over medium-high heat. Toss the apple slices with 2 teaspoons olive oil and cook, turning occasionally, until marked and tender, 3 to 4 minutes.
- Lay the tortillas on a cutting board. Top each with one-quarter each of the grilled apple and brie on one side, then fold the tortillas in half to cover the filling.
- Heat the remaining 2 teaspoons olive oil in a large nonstick skillet over medium heat. Working in batches, cook the quesadillas until golden brown and the cheese melts, about 2 minutes per side. Meanwhile, mix the mustard and maple syrup in a bowl. Slice each quesadilla into wedges. Drizzle with the maple-mustard syrup and top with the bacon.

Read more at:

<http://www.foodnetwork.com/recipes/apple-and-brie-quesadillas-recipe/index.html>

