



Leftover Quesadillas with Cranberry Sauce and Brie

NIBBLEDISH CONTRIBUTOR

Ingredients

4 flour tortillas (10-inch or burrito-size)
4 tbsp Dijon mustard
hot pepper, diced-optional (I used habanero pieces)
3/4 lb. sliced leftover turkey
1/2 cup leftover cranberry sauce, plus more, for serving- optional (see below for my recipe)
8 slices thick Brie cheese (about 8 ounces)
salt and pepper
1 tbsp olive oil
cilantro, chopped-optional

Cranberry Sauce:

12 oz. fresh cranberries, rinsed
1 cup apple cider
½ cup maple syrup
1-2 tbsp brown sugar
¼ tsp cinnamon
¼ tsp allspice
zest of a small orange and 1 tbsp juice-optional

Instructions

Preheat the oven to 425 and brush one side of the 2 tortillas with olive oil, placing that side face down on a baking sheet. Then, spread 2 tortillas with 1 tablespoon of mustard. Divide the turkey over the 2 and add cranberry sauce (about 2 tablespoons per quesadilla). I changed the recipe to use my sauce instead of her chutney and I added some heat with hot peppers. Layer the 2 with brie slices, optional cilantro and

sprinkle with salt and pepper. Add the second tortilla to the top of each, make sure the olive oil is brushed over this top as well. Bake, rotating the sheets halfway through until the cheese has melted and tortillas are golden brown, 10 to 15 minutes. Let cool before slicing and serve topped with more chutney if you wish.

Cranberry Sauce:

Place all ingredients in a saucepan and bring to a boil over medium heat. Reduce to low-medium and simmer for 10 minutes, stirring occasionally. The berries will pop and it will be runny until it cools slightly and becomes thicker. Refrigerate until serving.