



Turkey Cranberry Quesadilla

Adapted from: MN HOTM Recipe Card

Description: What do turkey, cheese, milk, and spinach have in common? They are all Minnesota Harvest of the Month foods! And they taste really yummy together in a quesadilla. It's Thanksgiving with a twist.

Ingredients:

- 1 8-inch whole wheat tortilla
- 2 Tbsp shredded mozzarella cheese
- 2 Tbsp cranberry sauce or dried cranberries
- 2 Tbsp chopped or shredded cooked turkey
- 1/3 cup spinach
- 1 cup milk

Directions:

1. Wash hands with soap and water.
2. Lightly grease and preheat a medium skillet over medium heat (300 degrees F in an electric skillet). Lay a tortilla flat on the skillet.
3. Sprinkle cheese evenly over one half of the tortilla. Add cranberry sauce, turkey and spinach. Fold empty half of tortilla over filling.
4. Cover and cook on each side for 2 to 3 minutes, or until outside is golden brown and inside is heated through.
5. Refrigerate leftovers within 2 hours.

Notes:

For extra flavor, add a dash of cayenne pepper or chili powder before folding the quesadilla in half.

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