

Shredded Beef & Brie Quesadillas

Servings: 2

Adapted from www.jasonandshawnda.com/foodiebride

Ingredients

2 8-in flour tortillas
4 oz brie, thinly sliced
Olive oil or cooking spray, to brush tortillas
2 tablespoons of barbecue sauce, divided
Shredded beef (from French Dip recipe)
Cilantro (optional)

Instructions

- 1) Heat a griddle or large pan over medium-high.
- 2) Lay out the tortillas. Divide the meat and brie between the tortillas, placing the meat and cheese on half of the tortilla.
- 3) Top with a spoonful or two of barbecue sauce and fold the other half over. Place on the heated grill or in large heated skillet (brushing the tortilla with oil or cooking spray will prevent sticking).
- 4) Cook until the bottom is crisp and flip over.
- 5) Remove from heat and slice into thirds. Garnish with cilantro, if desired.

Sautéed Green Beans and Pears

Servings: 2

Adapted from Southern Living February 2008

Ingredients

6-oz package frozen steam-in-bag whole green beans
1 peeled and sliced pear
1 tablespoon butter, melted
1 tablespoon brown sugar
1 tablespoon balsamic vinegar
Salt and freshly ground pepper to taste

Preparation

- 1) Prepare green beans according to package directions.
- 2) Meanwhile, sauté pears with melted butter, brown sugar, and balsamic vinegar in a large skillet over medium-high heat 5 minutes or until crisp-tender. Stir in hot green beans, and sprinkle with salt and freshly ground pepper to taste.