



Grilled Apple & Brie Quesadilla with Strawberry Apple Dipping Sauce

(adapted from: footnetwork.com)

Ready in 18 Minutes | SERVES: 4 Quesadillas

INGREDIENTS

1/4 cup cream cheese
8 soft taco size flour tortillas
1/2 pound brie, cut into thin strips
1 apple sliced thin

Strawberry Apple Dipping Sauce:

1 (8-ounce) jar strawberry jam
1/4 cup applesauce
1 pinch ground cinnamon

DIRECTIONS

- 1 | Preheat grill pan over medium heat. Spray pan with nonstick spray when ready to start cooking.
- 2 | Spread the cream cheese evenly over 4 of the tortillas. Evenly divide Brie strips on top of the cream cheese. Divide apple slices on top of Brie. Place remaining tortillas on top to make 4 quesadillas.
- 3 | Place each quesadilla on grill pan and grill 3 minutes per side or until tortilla is browned with grill marks. Use spatula to flip tortilla. Once grilled, remove from heat and let cool for about 2 minutes before slicing.
- 4 | Cut each quesadilla into 6 pieces and serve warm. Serve with dipping sauce.
- 5 | **For Sauce:**
Combine all ingredients in a bowl and microwaves for 1 to 2 minutes until hot.