

Apple, Sauerkraut & Cheddar Quesadillas

Yield: 8 pieces

- 1 Grapeseed oil
- 1 Cup sauerkraut, rinsed and squeezed dry
- 2 9-10" Flour Tortillas
- 1 Cup grated Cheddar Cheese
- 1 Small firm apple, peeled and very thinly sliced



Heat a large 12" skillet over medium heat. Add grapeseed oil to coat bottom of pan. Put one tortilla in the pan and immediately sprinkle $\frac{1}{2}$ cup cheese evenly over. Quickly arrange half the apple slices over half of the cheese and top with half of the sauerkraut, spreading evenly.

Heat until the bottom is golden, about 2 minutes, then carefully fold the tortilla in half, pressing gently on it with a spatula to seal. Slide the quesadilla onto a cutting board and cut into quarters. Repeat with remaining ingredients.

For a great variation, add about $\frac{1}{4}$ cup diced ham after the apple and sauerkraut.



2106-45th Street
Highland, IN 46322
(219) 922-4534
www.mrsdornbergs.com