



PROMOTION

APPLE GOUDA QUESADILLAS

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INGREDIENTS

- 8 (8 inch) flour tortillas
- 2 tablespoons olive oil
- 2 tablespoons **Dietz & Watson Organic Dijon**
- 2 green onions, chopped
- 2 red apples, cored and thinly sliced
- 2 cups shredded **Dietz & Watson Originals Gouda**

Kitchen Addition: Amp up the flavor of this recipe by adding ½ cup **Dietz & Watson Originals Organic Turkey** and ½ cup **Dietz & Watson Originals Applewood Smoked Ham**

DIRECTIONS

1. Preheat a grill for high heat.
2. Brush oil onto one side of a tortilla, and place on a plate oil side down. Spread about ½ tablespoon of **Dietz & Watson Organic Dijon** on the top side, and top with green onion, apple slices, and about ½ cup of shredded **Dietz & Watson Originals Gouda**, plus about ¼ cup combined of shredded **Dietz & Watson Originals Organic Turkey** and **Dietz & Watson Originals Applewood Smoked Ham**. Place a second tortilla on top, and brush the top with olive oil. Repeat with remaining ingredients, stacking the quesadillas on the plate.
3. Brush the grilling surface with oil, and place the quesadillas carefully on the grill. Grill for about 3 minutes, or until the bottom is crisp. Flip, and grill on the other side until crisp. Remove from the grill to serving plates and cut into quarters. Serve warm.

