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## Ham, Apple and Brie Quesadilla

Yield: 1 serving

Time: 15-20 minutes total

1 large flour tortilla

1½ tbsp. strawberry jam

1 oz. brie, thinly sliced

1 oz. shredded Gouda

1 oz. shredded pepper jack cheese

4 slices of deli ham, diced up

½ tsp. dried rosemary

¼ of an apple, very thinly sliced (I used a Honeycrisp, but use whatever you like!)

1. Spread the strawberry jam over the entire top surface of the tortilla. Arrange the slices of brie and shredded pepper jack across half of the tortilla. Top with the slices of apple and deli ham. Sprinkle with rosemary and Gouda.
2. Transfer the tortilla, still open (with toppings covering half of it) to a large non-stick skillet over medium heat. Cook over medium heat for about 4 minutes, then fold the tortilla in half. Continue cooking over medium heat until the bottom of the tortilla begins to get golden brown and slightly crispy (about 3-4 minutes). Flip the quesadilla over to brown the other side of the tortilla. Once both sides are golden brown, remove from the skillet and cut into thirds.

