

Turkey Quesadillas

Rose Product used: Turkey, julienne

- 8 tortillas (use size you prefer depending on occasion)
- 1 package Rose Julienne Turkey Strips
- 1 red onion thinly sliced
- 1 green pepper thinly sliced
- 1/2 lb Gouda cheese shredded
- non-stick cooking spray

Lightly coat a fry pan or griddle with non-stick spray and warm over medium heat. Lay 4 tortillas on your work surface. Sprinkle cheese generously over tortillas, top with all other ingredients to your taste and then add a little more cheese. Place the other tortillas on top. Transfer to the heated pan and cook one at a time for just a minute or 2 till heated through and cheese melts. Alternatively, they can be heated on cookie sheets in a preheated oven at 350° F. Serve with salsa verde or guacamole and sour cream on the side.



Rose Packing Company



Recipe courtesy of the National Pork Board