

# TURKEY AND SPINACH QUESADILLAS WITH CRANBERRY SALSA

serves 4-8

## *Salsa:*

*1 cup whole-berry cranberry sauce*

*¼ cup chopped fresh cilantro*

*2 Tablespoons chopped green onion or finely diced shallot*

*1 Tablespoon fresh lime juice*

*¼ teaspoon ground cumin*

*½ jalapeno, seeded and minced*

*pinch of sea salt*

## *Quesadillas*

*1 Tablespoon unrefined, cold-pressed, extra-virgin olive oil*

*¼ cup 2-inch pieces of green onion*

*a few teaspoons unsalted butter or more olive oil*

*8 (8-inch) whole grain tortillas (I like Rudi's whole spelt and Food For Life sprouted grain)*

*1 cup (4 ounces) shredded Monterey Jack cheese*

*2 cups chopped cooked turkey*

*4 handfuls baby spinach leaves*

1. Prepare the salsa: combine all ingredients in a bowl. Cover and refrigerate.
2. Prepare quesadillas: heat a large skillet or griddle over medium-high heat. Warm olive oil and sauté the green onions for a couple of minutes until tender. Remove the onions and lower the heat to medium.
3. Add a little butter or oil to the pan, place a tortilla on the pan and sprinkle cheese over the tortilla, Top the cheese with ¼ of the onions, ½ cup turkey and a handful of spinach leaves. Cover with a tortilla. Cook until the underside is lightly golden and flip over. Cook until cheese is melted.
4. Make remaining three quesadillas in the same way, adding a little extra butter to the pan if necessary to prevent sticking.
5. Cut each quesadilla into 4 wedges and serve with prepared cranberry salsa or plain cranberry salsa.