Leftover Turkey Cranberry Quesadilla

Put your leftover holiday turkey and cranberry sauce to good use!

Ingredients

- 2 (8 inch) whole wheat tortillas
- 1/2 cup shredded cheese such as jack or cheddar
- 1/4 pound turkey, cooked, shredded
- 2 tablespoons cranberry sauce
- 1/2 jalapeno, finely diced
- 1 green onion, sliced
- 1 handful cilantro, chopped

Directions

1. Heat a pan over medium heat, place one tortilla in and top with the half of the cheese followed by the turkey, cranberry sauce, jalapeno, green onion, and cilantro and the remaining cheese and tortilla.
2. Cook the quesadilla until golden brown and the cheese is melted, about 2-4 minutes per side. (You can place a plate on top of the quesadilla in the pan and then flip it onto the plate and slide it from the plate back into the pan to easily flip it without losing the contents.)

Tip: Place a plate on top of the quesadilla in the pan and flip it from the pan to the plate. Slide it back into the pan to easily flip the quesadilla without losing the contents.

Nutritional Analysis per serving: Serves 2
Calories: 326, Total Fat: 1 g, Saturated fat: 6g, Fiber: 4g, Cholesterol: 57mg, Sodium: 399mg, Carbohydrates: 33g, Protein: 22g