



TE PEARS, DUCK AND BRIE QUESADILLA



- 4 flour tortillas
- 6 ounces brie, sliced
- 4 Tbsp pecans, coarsely chopped
- 1 cup TE Pear and Fennel Compote
- 2 cups shredded duck (use brisket or other shredded meat if preferred)



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- Spread butter on one side of all four tortillas.
- Spread TE pears on two (non-buttered side) tortillas.
- Place slices of brie on top of pears and sprinkle with pecans.
- Cook in panini press or skillet (medium high heat) until brie is melted.
- Slice into wedges and serve with additional pears and pecans.

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