

LEFTOVER TURKEY QUESADILLAS

ALL YOU NEED:

- 2 whole grain tortillas
- 2 Tbsp butter
- ½ cup cheddar cheese, shredded
- ½ cup turkey, cooked
- 1 carrot stick
- 2 candy eyes or raisins
- 1 yellow chocolate covered sunflower seed (optional)

THINGS TO GRAB:



Butter Knife

Measuring Cups

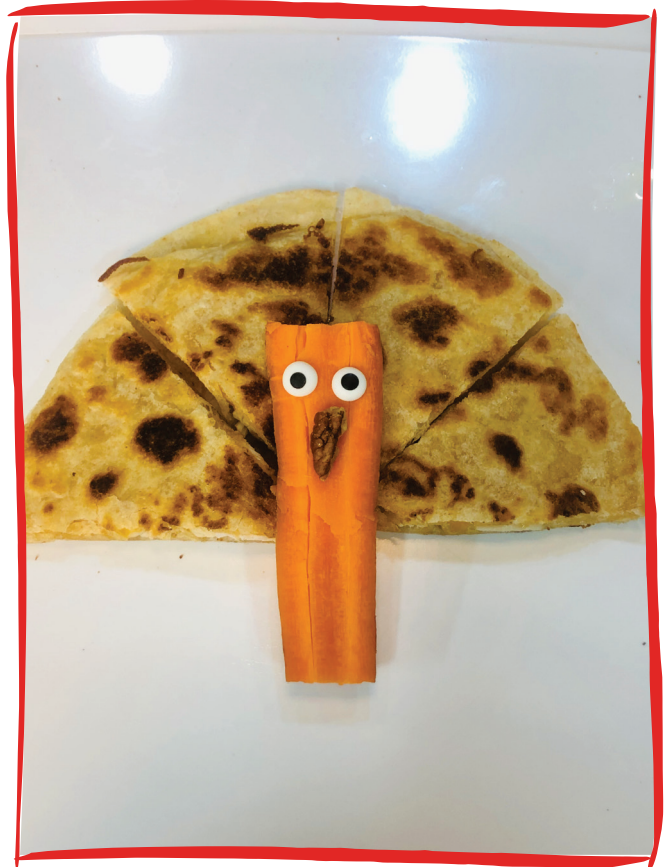


Cutting Board



Griddle or Skillet

Pizza Cutter



ALL YOU DO:

1. Turn on griddle or skillet over medium heat.
2. Meanwhile, spread softened butter onto your whole grain tortillas, but only on one side of each.
3. Lay 1 tortilla down (butter side down) onto heated griddle. Top with cheese, turkey, and other tortilla (butter side up). Cook on each side for about 3 minutes or until cheese has melted and tortilla has turned a golden brown.
4. Remove creation from the griddle and set on a plate or cutting board. Using a pizza cutter you will cut your quesadilla just like a pizza. You will make an "X," then cut one line across or horizontally, and then one line up and down or vertically.
5. Decorate your quesadilla with a turkey face if you'd like! ENJOY!



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