

# Apple, Cheddar, and Bacon Quesadillas (Lunch/supper idea)



Yield: 4-6 Servings

Prep Time: 15 Minutes

Cook Time: 10 Minutes

2 Michigan Apples [any variety you'd like!], sliced

8 flour tortilla shells [6-inch size]

10-12 slices of cheddar cheese

8 slices of bacon

Cook bacon according to package [directions](#).

Meanwhile, heat large nonstick skillet to medium-high heat. To assemble the quesadillas, layer Michigan apple slices, cheddar cheese, and cooked bacon slices over 4 tortillas shells. Top with the other 4 shells.

Spray each side of the quesadillas with nonstick cooking spray. Depending on the size of your skillet, you may have to cook one or two quesadillas at a time. Once the tortilla is golden on the first side, carefully slip the quesadilla to the other side, continuing to cook until the second side is golden, and the cheese has melted.

Cut each quesadilla into wedges. Serve immediately.

# Maple Walnut Twice Baked Sweet Potato Skins

Take sweet potatoes to the next level with this recipe for twice baked sweet potatoes with maple and walnut topping. Perfect for football, as a fall party appetizer or even as a Thanksgiving side dish!

**Course** Appetizer, Side Dish

**Cuisine** American

**Prep Time** 15 minutes

**Cook Time** 45 minutes

**Total Time** 1 hour

**Servings** 6 potato skins

## Ingredients

Sweet potatoes:

- 4 small sweet potatoes

- 1/2 cup Greek yogurt

- 1/2 tablespoon pumpkin pie spice

- 1 tablespoon maple syrup

- Brown sugar to taste (optional for a sweeter dish)

- Pinch of salt

Topping:

- 2/3 cup chopped walnuts or pecans

2 tablespoons butter

2 tablespoon light brown sugar

## **Instructions**

1. Preheat your oven to 400°F. Pierce the potatoes with a fork, place in a large baking pan and bake until soft (time will vary depending on the size of your sweet potatoes, anywhere from 20 to 45 minutes).
2. Cut each potato in half lengthwise. Scoop out the baked insides. Try to keep the skins whole as much as possible!
3. Place the potato skins back in the baking pan. Mash the baked potato flesh in a bowl until smooth. Mix in the Greek yogurt, pumpkin pie spice, maple syrup (and brown sugar, if using) and salt. Scoop this filling into the sweet potato skins (I get 6 skins out of 4 baked potatoes).
4. In a separate bowl, mix all topping ingredient. Sprinkle over the filled sweet potato skins. Bake at 400°F for 12-15 minutes.
5. Drizzle with extra syrup to serve, if you like.