ingles table



Kaitlyn Baker's

TURKEY, BRIE & CRANBERRY FLATBREAD

SERVES: 4-6

INGREDIENTS:

1 large naan, artisan flatbread, or store-bought pizza crust
1 tbsp olive oil
1-2 garlic cloves, minced
6-8 oz cooked turkey, shredded or sliced
1 tbsp Dijon mustard (optional)
5 oz Brie cheese, sliced
½ small red onion, very thinly sliced
¼ cup whole berry cranberry sauce
¼ cup chopped pecans, toasted
1 tsp chopped fresh rosemary
1 tsp fresh thyme leaves
freshly cracked black pepper, to taste
1 cup arugula
hot honey, for drizzling (optional)

DIRECTIONS:

1. Preheat the oven to 425°F. Place the flatbread on a baking sheet. Brush with the olive oil and sprinkle with the garlic.
2. Spread the Dijon mustard over the flatbread, if using. Top with the turkey, brie, red onion, and spoonfuls of the cranberry sauce. Sprinkle with the pecans, rosemary, thyme, and black pepper.
3. Bake for 10-14 minutes, until the brie is melted and bubbly and the crust is golden brown.
4. Top with the arugula and drizzle with the hot honey, if using. Slice and serve warm.

CHEF'S NOTES:

1. Rotisserie chicken is a great substitute for leftover turkey.
2. Toast the pecans before adding them for the best flavor and crunch.
3. Serve warm as an appetizer, light lunch, or easy weeknight dinner.