

STUFFED BAGUETTE

with Turkey, Bacon, Brie and Cranberry Sauce

INGREDIENTS

Prep Time: 20 Minutes

Servings: 4-6

2 Demi Baguettes
1 cup Turkey, cubed
1/2 cup Cranberry Sauce
8 oz Brie, sliced
4 slices Bacon, crumbled
2 Scallions, thinly sliced on the bias

*I used an Italian baguette from the supermarket, feel free to use a more classic French baguette

DIRECTIONS

1. Preheat oven to 350F. Cut out a trench of bread length-wise from the middle of each baguette.
2. Layer with spoonfuls of cranberry sauce, brie, turkey, bacon, scallions and more brie to top it off. Bake in the oven 5-10 minutes until brie is melted. Top with a few extra spoonfuls of cranberry sauce, bacon and scallions. Slice and serve immediately.

