

I was mad. So, so mad. I mean, I'd been mad at my husband before (and a few times since then). But this time, it was about food. And I was very mad.

You see, when we were dating, and after we were first married, we made *very simple* dinners. We had lots of [tacos](#), simple chopped salads and [sloppy joes](#) (and these are all still considered excellent dinners in our household!) I was also the proud owner of a new [panini pan](#), so there were lots of pressed sandwiches.

One of my favorite panini to make was a combination of sliced deli ham, raspberry preserves, and brie cheese on crusty bread. It sounds like a weird combo on ~~paper~~ screen, but it was soooo good. The ham was a bit salty, which was balanced by the sweet preserves. And of course, the gooey, pungent brie was the icing on the cake.

I made these sandwiches all the freakin' time for a long while. Not only did I love the flavor, but they were fast and cheap! Somewhere along the way, these panini sort of got phased out of our normal dinner repertoire. Other things worked their way in, and these sandwiches were lost in the shuffle.



Year later, I remembered them and told Jeff that I was thinking of making them again. He whisper-muttered: "Um, I don't really like brie."

There was yelling. There were nearly tears. There was disbelief, because brie is awesome. There was disappointment. Mostly, I was just sad that I fed him nearly a hundred of these sandwiches. He so didn't want to hurt my feelings, that he just suffered and ate them. I mean, I can't really complain about having such a sweet husband, but let's just say I'm happy he's more honest with me about my cooking now. And that makes me happier than those sandwiches made me (which was pretty happy!).

Nowadays, I still buy brie once in awhile, and eat it in private, at lunchtime. Needless to say, these pumpkin-brie quesadillas were all for me. A little autumn-themed brie treat!



PUMPKIN-BRIE QUESADILLAS

YIELD: 4 servings **PREP TIME:** 5 minutes **COOK TIME:** 6 minutes

INGREDIENTS:

- 1-3/4 cups canned pure pumpkin
- 1 teaspoon chili powder
- 1 teaspoon minced fresh sage
- 1/4 teaspoon cayenne
- Nonstick cooking spray
- 8 small flour tortillas
- 5 ounces brie cheese, thinly sliced

DIRECTIONS:

1. In small bowl, stir together pumpkin, chili powder, sage and cayenne.



2. Heat griddle over medium heat; spray with cooking spray. Place 4 tortillas on griddle and top each with 1/4 of the pumpkin mixture, 1/4 of the cheese and a second tortilla. Cook 4 to 6 minutes or until tortillas are golden and cheese melts, turning quesadillas halfway through cooking. Cut each into quarters and serve warm.

This recipe originally appeared [here](#) on the [NatureBox blog](#).

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