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[Honey Wheat](#)

Prep Time:

40

MIN

Cook time:

10

MIN

Total Time:

50

MIN

Number of Ingredients:

11

Servings:

4

Level:

Medium

Ingredients:

8 slices Nature's Own Honey Wheat

2 red apples

2 tablespoons raisins

1 tablespoon chopped almonds

¼ cup brown sugar

4 tablespoons butter, softened to room temperature

1 teaspoon ground sage

½ teaspoon cinnamon

16 thin slices Brie

1 pound sliced turkey or leftover turkey

1 cup baby arugula

Instructions:

Using an apple corer, core the apple 90% from top to bottom, leaving a small bit of the bottom intact, creating a "bowl" effect.

In a small bowl, add the raisins, almonds, brown sugar and cinnamon and mix evenly.

In a separate small mixing bowl, add the butter and ground sage. Mix to evenly incorporate.

Place the apples onto a non-stick sheet tray. Add the brown sugar and raisin mix into each of the apples then add

1 tablespoon of the butter mixture on top of each apple (reserve the rest for later). Bake at 350° for 30-40 minutes.

Once the apples are finished, remove from the oven and let cool, then slice into thin slices or rings.

Brush the remaining butter onto one side of each piece of Nature's Own Honey Wheat bread. With butter side down, add two slices of brie to the 4 bottom pieces.

Add a few slices of turkey, two apple slices, a few leaves of arugula and two more pieces of brie over the top.

Add the top piece of bread with the butter side up and place onto a panini press for 4-5 minutes or until the bread is golden and the cheese is melted. Slice in half and serve hot.

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