



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

# Turkey Bacon Pear Brie Baguette

6 Servings (3 servings per baguette)

## Ingredients

2 18-inch baguettes  
6 tablespoons Dijon mustard  
4 tablespoons unsalted butter, at room temperature  
2 teaspoons finely chopped fresh tarragon  
Kosher salt and freshly ground black pepper  
1-½ cups (loosely packed) spinach leaves, washed and dried  
12 ounces thinly sliced roast turkey  
18 Pacific Northwest Canned Pear slices, in juice, drained  
12 slices applewood smoked bacon, cooked until crisp and cooled slightly  
12 ounces Brie cheese, sliced 1/4-inch thick

## Method

Split the baguettes and lay them cut sides up on a clean work surface. Spread the bottom halves with 3 tablespoons mustard each, and spread the top halves with 2 tablespoons butter each. Sprinkle buttered sides with the tarragon, salt, and pepper.

Layer ingredients on the bottom baguette halves in the following order, dividing each item evenly between the 2 baguettes: spinach, turkey, pear slices, and bacon. Arrange the pieces of brie on the top baguette halves, distributing evenly. Place the two halves together and press gently yet firmly to compact the sandwich. Slice each baguette in 3 and serve immediately.

## Servings

Makes 6 servings

## Nutrition

<i>Calories:</i>	607
<i>Total Fat:</i>	32 g
<i>Saturated Fat:</i>	17 g
<i>Cholesterol:</i>	146 mg
<i>Sodium:</i>	1216 mg
<i>Carbohydrate:</i>	39 g
<i>Fiber:</i>	3 g
<i>Sugar:</i>	3 g
<i>Protein:</i>	39 g
<i>Calcium:</i>	183 mg
<i>Iron:</i>	3 mg