

**Misc.**

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## **Italian-Style Croissants**

Ann Marie Barber - Oakland Park, FL

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**Servings: 8**

**Start to Finish Time: 25 minutes**

**1 tube (8 oz) refrigerated crescent rolls**

**8 teaspoons prepared pesto**

**1 egg white, lightly beaten**

**1 1/2 teaspoons Italian seasoning**

Preheat oven to 375 degrees.

Unroll the crescent dough. Separate into triangles. Spread each with one teaspoon of pesto.

Roll up from the wide end and place pointed side down 2-inches apart on ungreased baking sheets. Curve the ends down to form a crescent shape.

Brush with egg white. Sprinkle with Italian seasoning.

Bake for 10 to 13 minutes or until lightly browned.

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Per Serving (excluding unknown items): 3 Calories; trace Fat (5.7% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat.