

## **Turkey-Brie Stromboli**

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**Servings: 6**

**Start to Finish Time: 30 minutes**

**1 tube (13.8 oz) refrigerated pizza crust dough**

**3 tablespoons mayonnaise**

**1 tablespoon mango chutney**

**6 ounces deli smoked turkey, thinly sliced**

**4 large slices tomato**

**1 round (8 oz) Brie cheese, rind removed and cut into 1/4-inch slices**

Preheat oven to 400 degrees.

On a greased baking sheet, pat the pizza crust into a 13x10-inch rectangle.

In a small bowl, combine the mayonnaise and chutney.

Spread over the crust to within 1/2-inch of the edge.

Arrange the turkey slices over the top.

Layer with the tomato and cheese.

Fold the dough over the filling. Pinch the edges to seal. Cut four 2-inch slits in the top.

Bake for 20 to 25 minutes or until golden brown.

Slice and serve warm.

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Per Serving (excluding unknown items): 197 Calories; 8g Fat (34.9% calories from fat); 5g Protein; 28g Carbohydrate; 1g Dietary Fiber; 2mg Cholesterol; 362mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Vegetable; 0 Fruit; 1 Fat.