

Turkey Turnovers

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Servings: 8

*2 cups cooked turkey, shredded
1 cup (4 ounce) cheddar cheese,
shredded
1 cup cooked broccoli, chopped
1/2 cup mayonnaise
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 packages (8 ounce ea) refrigerated
crescent rolls*

Preparation Time: 15 minutes

Cook Time: 12 minutes

Preheat the oven to 375 degrees.

In a large bowl, combine the turkey, cheese, broccoli, mayonnaise, salt and pepper.

Separate each package of crescent roll into four squares. Press the diagonal perforations to seal.

Spoon turkey filling onto the center of each square. Fold the dough diagonally over the filling to form triangles. Press the edges firmly to seal. Arrange the turnovers on a baking sheet. Brush the tops lightly with additional mayonnaise.

Bake for 12 minutes or until golden.

Serve warm.

Per Serving (excluding unknown items): 221 Calories; 18g Fat (72.2% calories from fat); 15g Protein; 1g Carbohydrate; 1g Dietary Fiber; 46mg Cholesterol; 329mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 1 1/2 Fat.