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# Crab Broccoli Rolls

*Mariette Bissonnette*

*Nettles Island Cooking in Paradise - 2014*

**1 can crabmeat, drained**  
**1 cup cooked broccoli, diced**  
**1/4 cup mayonnaise**  
**1/2 cup Swiss cheese, grated**  
**1 large can, crescent rolls**

In a bowl, combine the crabmeat, broccoli, mayonnaise and Swiss cheese. Mix well.

Separate the crescent rolls. Spread the crab mixture over each one.

Place on a greased baking sheet.

Bake at 375 degrees for 20 minutes.

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 768 Calories; 64g Fat (72.2% calories from fat); 46g Protein; 10g Carbohydrate; 5g Dietary Fiber; 177mg Cholesterol; 896mg Sodium. Exchanges: 5 Lean Meat; 1 1/2 Vegetable; 5 1/2 Fat.*