

Mandarin Ham Rolls

Better Homes and Gardens All-Time favorite Casseroles

Servings: 4

1 can (11 oz) mandarin orange sections, drained
1 1/2 cups cooked rice
1/3 cup mayonnaise or salad dressing
2 tablespoons pecans, chopped
2 tablespoons snipped parsley
1 tablespoon green onion with tops, sliced
8 slices (8 oz) boiled ham
1/4 cup orange marmalade
1 tablespoon lemon juice
1/4 teaspoon ground ginger

Preheat oven to 350 degrees.

Reserve 8 orange sections; chop remainder and combine with cooked rice, mayonnaise, pecans, parsley and onion. Divide mixture equally among ham slices. Roll up hand around filling. Place seam side down in a 10x6x2-inch casserole.

Combine marmalade, lemon juice and ginger; brush some over ham rolls.

Bake, uncovered, for 25 to 30 minutes, brushing occasionally with remaining sauce. Garnish with reserved orange sections.

Per Serving (excluding unknown items): 163 Calories; 2g Fat (13.5% calories from fat); 2g Protein; 34g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 13mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates.