



Hot Roast Beef Party Sandwiches

READY IN



26 min.

SERVINGS



16

CALORIES



231 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 18.5 oz dinner rolls
- 0.5 pound havarti cheese thinly sliced
- 0.5 cup mustard
- 0.7 cup peach preserves
- 0.8 pound pan drippings from roast beef preferably thinly sliced chopped
- 0.5 cup walnut pieces finely chopped

Equipment

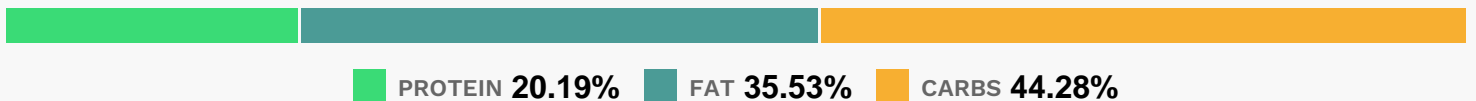
- frying pan

- oven
- aluminum foil

Directions

- Preheat oven to 32
- Heat walnuts in a small nonstick skillet over medium-low heat, stirring often, 5 to 6 minutes or until lightly toasted and fragrant.
- Remove rolls from packages. (Do not separate rolls.)
- Cut rolls in half horizontally, creating 1 top and 1 bottom per package.
- Spread preserves on cut sides of top of rolls; sprinkle with walnuts.
- Spread mustard-mayonnaise blend on cut sides of bottom of rolls; top with roast beef and cheese.
- Sprinkle with salt and pepper, if desired. Cover with top halves of rolls, preserves sides down, and wrap in aluminum foil.
- Bake at 325 for 30 minutes or until cheese is melted. Slice into individual sandwiches.
- Serve immediately.
- Note: To make ahead, prepare recipe as directed through Step 3, and freeze up to 1 month. Thaw overnight in refrigerator, and bake as directed in Step For testing purposes only, we used Rainbo Dinner Time
- Rolls, Hellmann's Dijonnaise Creamy Dijon Mustard, and Boar's Head Londonport Roast Beef.

Nutrition Facts



Properties

Glycemic Index:6.69, Glycemic Load:5.36, Inflammation Score:-3, Nutrition Score:9.7378260311873%

Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg

Nutrients (% of daily need)

Calories: 231.42kcal (11.57%), Fat: 9.26g (14.25%), Saturated Fat: 3.44g (21.53%), Carbohydrates: 25.99g (8.66%), Net Carbohydrates: 24.01g (8.73%), Sugar: 7.61g (8.46%), Cholesterol: 24.59mg (8.2%), Sodium: 688.98mg (29.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.84g (23.69%), Manganese: 0.51mg (25.53%), Selenium: 16.55µg (23.65%), Calcium: 214.58mg (21.46%), Phosphorus: 174mg (17.4%), Vitamin B3: 3.02mg (15.09%), Vitamin C: 10.96mg (13.29%), Vitamin B1: 0.19mg (12.54%), Zinc: 1.8mg (12.01%), Vitamin B2: 0.18mg (10.81%), Iron: 1.93mg (10.74%), Vitamin B12: 0.56µg (9.28%), Folate: 35.79µg (8.95%), Fiber: 1.98g (7.92%), Copper: 0.15mg (7.72%), Magnesium: 30.16mg (7.54%), Vitamin B6: 0.15mg (7.53%), Potassium: 145.45mg (4.16%), Vitamin B5: 0.28mg (2.78%), Vitamin A: 118.66IU (2.37%), Vitamin E: 0.28mg (1.9%), Vitamin K: 1.1µg (1.05%)