



Mini Italian Club Sandwiches

READY IN



33 min.

SERVINGS



6

CALORIES



696 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 10 slices bacon
- 0.1 teaspoon pepper black freshly ground
- 16 ounce bread (7-inch diameter)
- 3 large eggs
- 1 cup basil pesto
- 4 ounces provolone cheese thinly sliced
- 0.3 teaspoon salt
- 8 ounces deli- turkey thinly sliced
- 1 tablespoon butter unsalted ()

- 2 tablespoons whipping cream

Equipment

- bowl
- frying pan
- paper towels
- whisk
- grill pan

Directions

- Watch how to make this recipe.
- Whisk the eggs, cream, salt, and pepper in a medium bowl until well blended.
- Heat a 6-inch-diameter nonstick skillet over medium-low heat.
- Brush the skillet with some butter.
- Pour 1/4 cup of the egg mixture into the pan, swirling to coat the bottom of the pan evenly. Cover and cook until the egg crepe is just set, about 1 minute and 30 seconds. Invert the skillet over a plate, and allow the egg crepe to drop onto the plate. Repeat to make 4 crepes total, brushing the skillet with melted butter as needed and stacking crepes on the plate.
- Cook the bacon in a heavy large frying pan until crisp.
- Transfer the bacon to paper towels to drain.
- Preheat a griddle or grill pan over medium-high heat.
- Cut the focaccia horizontally in half.
- Place the focaccia cut side down on the griddle and cook until the focaccia is heated through and golden brown on the bottom, about 2 minutes.
- Spread the pesto over the toasted sides of each halved focaccia. Cover the bottom halves of the focaccia with the egg crepes, turkey, provolone and bacon, dividing equally. Cover with the top halves of focaccia, pesto side down.
- Cut the sandwich into bite-size wedges. Arrange the sandwiches on a platter and serve.

Nutrition Facts



■ PROTEIN **16.47%** ■ FAT **59.65%** ■ CARBS **23.88%**

Properties

Glycemic Index:19.61, Glycemic Load:19.41, Inflammation Score:-7, Nutrition Score:20.642608382132%

Nutrients (% of daily need)

Calories: 695.99kcal (34.8%), Fat: 45.8g (70.46%), Saturated Fat: 14.75g (92.21%), Carbohydrates: 41.27g (13.76%), Net Carbohydrates: 37.58g (13.66%), Sugar: 6.34g (7.05%), Cholesterol: 162.74mg (54.25%), Sodium: 1597.63mg (69.46%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 28.45g (56.9%), Selenium: 44.65µg (63.78%), Manganese: 0.92mg (46.23%), Vitamin B3: 8.46mg (42.28%), Phosphorus: 391.21mg (39.12%), Calcium: 329.16mg (32.92%), Vitamin B1: 0.44mg (29.4%), Vitamin B2: 0.46mg (27.07%), Vitamin A: 1281.71IU (25.63%), Iron: 3.82mg (21.2%), Folate: 79.69µg (19.92%), Vitamin B6: 0.39mg (19.73%), Zinc: 2.52mg (16.81%), Fiber: 3.7g (14.78%), Vitamin B5: 1.43mg (14.27%), Vitamin B12: 0.83µg (13.89%), Magnesium: 51.34mg (12.83%), Potassium: 385.9mg (11.03%), Copper: 0.16mg (8.04%), Vitamin D: 0.93µg (6.21%), Vitamin E: 0.76mg (5.05%), Vitamin K: 4.59µg (4.37%)