

STARTER & SNACK

Roasted Turkey with Herb Cream Cheese and Strawberries

29 September 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
30 min	30 min	16	\$0.69	109 kcal

Roasted Turkey with Herb Cream Cheese and Strawberries takes around 30 minutes from beginning to end. This recipe serves 16. For 69 cents per serving, this recipe covers 5% of your daily requirements of vitamins and minerals. One serving contains 108 calories, 5g of protein, and 6g of fat.

Ingredients

- ☐ 8 slices good quality dense white bread, toasted
- ☐ 16 servings Fleur de sel*, optional
- ☐ 1 tablespoon chopped fresh dill, plus more for garnish
- ☐ 1 pint strawberries, hulled and thinly sliced
- ☐ 8 ounce cream cheese, softened
- ☐ 1 tablespoon chopped fresh chives, plus more for garnish
- ☐ 1 tablespoon chopped fresh tarragon leaves or chervil, plus more for garnish
- ☐ ½ pound roasted turkey breast, thinly sliced

Method

- 1 Combine the cream cheese and herbs.
- 2 Spread the toasted bread with a layer of the herbed cream cheese.
- 3 Place 2 slices of turkey on top and then some strawberry slices.

4 Garnish with more herbs and a few grains of fleur de sel, if using. Slice each sandwich in half.

Nutrition per serving			
109	5 g	6 g	9 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			3 g · 19% of daily needs
Fibre			0.9 g · 4% of daily needs
Sugar			2.7 g · 3% of daily needs
Sodium			328 mg · 14% of daily needs
Cholesterol			22 mg · 7% of daily needs
Vitamin C			17.7 mg · 22% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/roasted-turkey-with-herb-cream-cheese-and-strawberries-146311