

STARTER & SNACK

Salami-Swiss Roll-ups

30 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	42	\$0.32	94 kcal

Salami-Swiss Roll-ups requires approximately 45 minutes from start to finish. For 32 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals. This hor d'oeuvre has 94 calories, 3g of protein, and 7g of fat per serving. This recipe serves 42.

Ingredients

- ☐ 17.3 ounce package frozen puff pastry sheets, thawed
- ☐ 4 ounces 20 thin slices (3-inch diameter) salami (about
- ☐ 6 ounces slices Swiss cheese (about
- ☐ 42 servings Dijon or whole-grain mustard

EQUIPMENT Baking sheet, Oven, Aluminum foil

Method

- 1

Unfold pastry sheet onto a floured surface; press out folds.
- 2

Layer half of salami on pastry, leaving a 1/2-inch border at the top. Top salami with 3 slices Swiss cheese.
- 3

Brush top edge lightly with water. Starting at the bottom, roll up pastry, pressing border at the top to seal. Repeat with remaining pastry, salami, and cheese.
- 4

Cut 1/2-inch-thick slices, and place on a greased, foil-lined baking sheet.
- 5

Bake at 400 for 12 minutes or until golden brown.
- 6

Serve with Dijon or whole-grain mustard.

Nutrition per serving

94
KCAL

3 g
PROTEIN

7 g
FAT

6 g
CARBS

Saturated Fat	2.2 g · 14% of daily needs
Fibre	0.4 g · 2% of daily needs
Sugar	0.2 g · 0% of daily needs
Sodium	153 mg · 7% of daily needs
Cholesterol	5.9 mg · 2% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/salami-swiss-roll-ups-146739