



Sassy Tailgate Sandwiches

READY IN



60 min.

SERVINGS



12

CALORIES



285 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 1 pound forest ham black shaved
- 0.5 cup butter melted
- 8 ounce philadelphia chive & onion cream cheese spread
- 0.5 tablespoon onion dried minced
- 12 slices gruyère cheese
- 12 hawaiian bread rolls
- 0.3 cup parmesan cheese grated
- 1 tablespoon worcestershire sauce

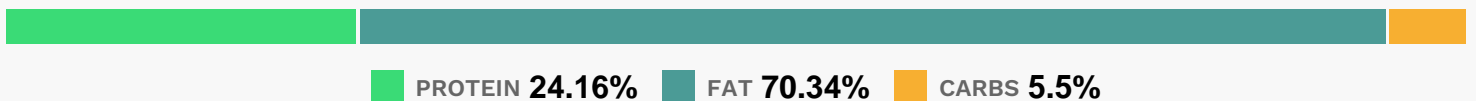
Equipment

- bowl
- frying pan
- oven
- aluminum foil

Directions

- Cut all rolls in half.
- Place roll bottoms in 9x13-inch pan.
- Place equal amounts of ham on each roll bottom. Top with Gruyere.
- On each of the roll tops, spread a generous amount of the cream cheese spread. Return the tops to the bottoms making sandwiches.
- In a separate bowl, mix together the butter, Worcestershire sauce, onion and Parmesan cheese.
- Pour over your sandwiches and let sit for at least 20 minutes. (You can make these ahead of time and allow to sit in fridge overnight.)
- Place sandwiches, covered in foil, in a preheated 350 degrees F oven.
- Bake for 20 minutes or until warmed through. Enjoy!

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:5.0886956019246%

Nutrients (% of daily need)

Calories: 284.93kcal (14.25%), Fat: 22.16g (34.09%), Saturated Fat: 13.16g (82.27%), Carbohydrates: 3.9g (1.3%), Net Carbohydrates: 3.85g (1.4%), Sugar: 2.48g (2.75%), Cholesterol: 85.62mg (28.54%), Sodium: 797.81mg (34.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 17.13g (34.25%), Calcium: 328.22mg (32.82%), Phosphorus: 186.36mg (18.64%), Vitamin A: 700.53IU (14.01%), Vitamin B12: 0.49µg (8.2%), Zinc: 1.2mg (7.98%), Selenium: 4.9µg (7%), Vitamin B2: 0.09mg (5.33%), Potassium: 151.49mg (4.33%), Iron: 0.68mg (3.8%), Magnesium: 11.37mg (2.84%),

Vitamin E: 0.31mg (2.07%), Vitamin B5: 0.18mg (1.77%), Vitamin K: 1.48 μ g (1.41%), Vitamin B6: 0.03mg (1.4%), Vitamin B1: 0.02mg (1.32%), Vitamin D: 0.18 μ g (1.19%)