





## Ingredients

2 tablespoons butter
6 ounces deli honey ham thinly sliced
6 ounces deli turkey thinly sliced
4 tablespoons honey divided
6 ounces monterrey jack cheese sliced
0.3 cup raspberry jam
16 ounces regular crescent rolls refrigerated
1 tablespoon sesame seed

Equipment		
	bowl	
	baking sheet	
	oven	
	baking pan	
Diı	rections	
	Unroll each tube of crescent roll dough into two rectangles.	
	Place 2 in. apart on ungreased baking sheets; press perforations to seal.	
	In a small bowl, combine butter and 2 tablespoons honey.	
	Brush over dough.	
	Bake at 375° for 10–12 minutes or until lightly browned. Cool on pans for 15 minutes.	
	Carefully transfer one crust to a greased 15-in. x 10-in. x 1-in. baking pan.	
	Layer with turkey, second crust, cheese and ham.	
	Add third crust; spread with preserves.	
	Top with remaining crust; spread with remaining honey.	
	Sprinkle with sesame seeds.	
	Bake, uncovered, at 375° for 10-15 minutes or until crust is golden brown and loaf is heated through. Carefully cut into slices.	
Nutrition Facts		
	PROTEIN 42 249/	
	PROTEIN 13.21% FAT 50.05% CARBS 36.74%	

## **Properties**

Glycemic Index:27.41, Glycemic Load:9.88, Inflammation Score:-2, Nutrition Score:5.8969565370808%

## Nutrients (% of daily need)

Calories: 449.41kcal (22.47%), Fat: 25.69g (39.53%), Saturated Fat: 12.35g (77.18%), Carbohydrates: 42.43g (14.14%), Net Carbohydrates: 42.14g (15.32%), Sugar: 21.63g (24.04%), Cholesterol: 46.43mg (15.48%), Sodium:

1106.06mg (48.09%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 15.26g (30.52%), Phosphorus: 199.47mg (19.95%), Calcium: 176.5mg (17.65%), Selenium: 8.66µg (12.37%), Zinc: 1.43mg (9.51%), Vitamin B1: O.14mg (9.42%), Vitamin B2: O.15mg (8.73%), Iron: 1.55mg (8.6%), Copper: O.14mg (6.82%), Vitamin B6: O.11mg (5.55%), Vitamin B12: O.32µg (5.31%), Vitamin B3: 1.03mg (5.16%), Vitamin A: 251.06IU (5.02%), Magnesium: 19.88mg (4.97%), Potassium: 143.51mg (4.1%), Manganese: O.04mg (2.2%), Vitamin D: O.28µg (1.84%), Folate: 7.31µg (1.83%), Vitamin C: 1.3mg (1.57%), Vitamin B5: O.16mg (1.56%), Vitamin E: O.23mg (1.55%), Fiber: O.29g (1.18%)