



Turkey Cranberry Pinwheels

 Gluten Free

READY IN



35 min.

SERVINGS



24

CALORIES



18 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.7 cup monterrey jack cheese shredded
- 4 slices turkey breast thinly sliced
- 4 tablespoons berry cranberry sauce whole

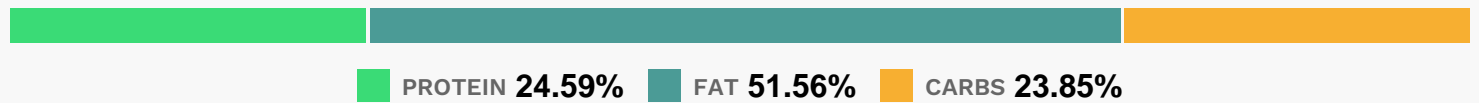
Equipment

- baking sheet
- oven
- serrated knife

Directions

- Heat oven to 375 degrees F. Spray large cookie sheet with cooking spray.
- If using crescent rolls: Unroll dough; press into 12x8-inch rectangle, firmly pressing perforations to seal. If using dough sheet: Unroll dough; press into 12x8-inch rectangle.
- Spread cranberry chutney on top of rectangle, within 1/4 inch of edges. Arrange sliced turkey evenly over cranberry chutney.
- Sprinkle shredded cheese over sliced turkey.
- Starting with longest side, roll up; pinch long side to seal. With serrated knife, cut into 24 slices.
- Place cut side down on cookie sheet.
- Bake 10 to 15 minutes or until golden brown.
- Remove from cookie sheets.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:1.13, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.5086956606449%

Flavonoids

Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 17.98kcal (0.9%), Fat: 1.04g (1.59%), Saturated Fat: 0.62g (3.87%), Carbohydrates: 1.08g (0.36%), Net Carbohydrates: 1.05g (0.38%), Sugar: 0.83g (0.92%), Cholesterol: 3.86mg (1.29%), Sodium: 38.42mg (1.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.11g (2.22%), Calcium: 23.79mg (2.38%), Phosphorus: 19.43mg (1.94%), Selenium: 0.75µg (1.07%)