



## Turkey Cranberry Wreath Bake

READY IN



55 min.

SERVINGS



8

CALORIES



420 kcal

SIDE DISH

### Ingredients

- 0.5 cup celery sliced
- 2 tablespoons dijon mustard
- 0.5 cup cranberries dried
- 1 eggs beaten
- 3 tablespoons parsley fresh chopped
- 0.5 teaspoon ground pepper black
- 0.5 cup mayonnaise
- 16 ounce crescent rolls refrigerated
- 4 ounces swiss cheese shredded

2 cups turkey cooked chopped

## Equipment

bowl

oven

baking pan

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Separate crescent roll dough into 16 triangles.

Place 8 dough triangles onto a large baking pan, arranging them in a circle with the wide ends together in the center. Pinch the corners of the wide ends together to join the circle.

Place a new dough triangle down next to an existing one with the pointed end towards the center. Pinch the two triangles together to make a rectangular-shaped petal. Repeat with remaining 7 triangles to make 8 rectangular dough petals in a circle.

Mix mayonnaise, Dijon mustard, and black pepper together in a bowl.

Lightly toss together cooked turkey, celery, parsley, cranberries, and Swiss cheese in a separate bowl. Stir the mayonnaise mixture into the turkey mixture until well combined.

Scoop up about 1/2 cup of turkey mixture and place at the bottom of a dough rectangle towards the center.

Fold the dough rectangle over the filling from the top towards the center, and pinch the top end down to enclose the filling in a ring-shaped piece of dough. Repeat with remaining filling.

Brush the wreath with beaten egg.

Bake in the preheated oven until the filling is hot and the crescent roll dough is golden brown, 25 to 30 minutes.

## Nutrition Facts



PROTEIN 11.39%  FAT 60.94%  CARBS 27.67%

## Properties

Glycemic Index:25.63, Glycemic Load:0.16, Inflammation Score:-3, Nutrition Score:8.306521623031%

## Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Apigenin: 3.41mg, Apigenin: 3.41mg, Apigenin: 3.41mg, Apigenin: 3.41mg Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Myricetin: 0.4mg, Myricetin: 0.4mg, Myricetin: 0.4mg, Myricetin: 0.4mg Quercetin: 0.37mg, Quercetin: 0.37mg, Quercetin: 0.37mg, Quercetin: 0.37mg

## Nutrients (% of daily need)

Calories: 419.62kcal (20.98%), Fat: 29.22g (44.95%), Saturated Fat: 9.88g (61.74%), Carbohydrates: 29.84g (9.95%), Net Carbohydrates: 29.09g (10.58%), Sugar: 11.44g (12.71%), Cholesterol: 57.41mg (19.14%), Sodium: 643.4mg (27.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.29g (24.58%), Vitamin K: 50.32µg (47.92%), Selenium: 12.92µg (18.46%), Phosphorus: 147.91mg (14.79%), Calcium: 141.28mg (14.13%), Vitamin B12: 0.8µg (13.28%), Vitamin B3: 2.01mg (10.06%), Vitamin B6: 0.18mg (9.05%), Zinc: 1.21mg (8.07%), Vitamin B2: 0.13mg (7.45%), Iron: 1.28mg (7.11%), Vitamin A: 328.42IU (6.57%), Vitamin E: 0.83mg (5.51%), Vitamin B5: 0.42mg (4.22%), Magnesium: 15.45mg (3.86%), Manganese: 0.07mg (3.34%), Potassium: 111.84mg (3.2%), Fiber: 0.74g (2.98%), Folate: 11.14µg (2.78%), Vitamin C: 2.22mg (2.69%), Copper: 0.05mg (2.3%), Vitamin B1: 0.03mg (1.86%), Vitamin D: 0.21µg (1.42%)