

Smoked Turkey Crescents

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 14 minutes

Makes: 8 small crescents

CChints: These are small hot rolls filled with smoked turkey. We used packaged smoked turkey lunch meat in a oval shape but any shape will do. You just need to fold the lunch meat to fit the size of the triangle crescent dough.



1 – 8 count tube of refrigerated crescent rolls

9 ounce package of sliced smoked turkey or 8 slices deli smoked turkey meat

2/3 cup shredded mozzarella cheese

4 green onions, green parts only, cut into 4 inch lengths

Preheat the oven to 350 degree F and locate a baking sheet. Follow the pan preparation directions on the packaging for the type of pan you have. The goal is to not let them stick to the pan when baking.

Pop the tub and unroll the dough on your work surface. Tear each piece of dough apart on the perforated lines. Take one piece of meat at a time and lay on each piece of dough. Sprinkle 1 tablespoon of the cheese down the center of each one. Lay 1 or more green onion pieces on top of the cheese. Fold the excess meat over the top of the cheese. You want the meat to be the same size as the dough on the side edges.

Starting at the wide end of the dough, roll up each piece to the end and gently push the tip down to secure the roll. Lay each one on the baking sheet and bake for 12- 14 minutes until they are lightly browned.

These can be served as a lunch item or as a heavy appetizer.

Enjoy!