



Monte Cristo Pinwheels

Recipe By SUZY and CLARK NEAL

SERVES: 6

INGREDIENTS:

- ☐ 1 (13.2 oz.) roll refrigerated puff pastry dough
- ☐ 1 tbsp. (heaping) Dijon mustard
- ☐ 1/4 lb. ham, deli sliced thin
- ☐ 1/4 lb. baby Swiss cheese, deli sliced thin
- ☐ 1/4 lb. turkey, deli sliced thin
- ☐ powdered sugar, for dusting
- ☐ 1 (4 oz.) jar Unicoi Preserves Strawberry Vanilla Spread (Ingles deli)

DIRECTIONS:

- ☐ 1. Preheat oven to 425°F.
- ☐ 2. Unroll puff pastry onto parchment paper. Spread with a thin layer of Dijon mustard, leaving a small border around the outside edges. This will make sealing the roll easier.
- ☐ 3. Layer on enough ham to cover the pastry. Next layer the cheese and then the turkey.
- ☐ 4. Tightly roll puff pastry along the long edge, finish seam side down. Pinch the seam to seal.
- ☐ 5. Use a serrated knife, and cut into 12 equal pinwheels.
- ☐ 6. Place cut sides down on a parchment lined baking sheet, bake 16-18 minutes, or until set and lightly golden brown.
- ☐ 7. Remove them to a cooling rack, dust with powdered sugar. Transfer to a serving platter, and serve with strawberry vanilla spread.

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