

## **Twist Sandwiches**

Prep: 10 minutes

Bake: 25 minutes • Serve: 4

- 1 can (11 ounces) refrigerated original French bread dough
- 6 ounces thinly sliced Black Forest ham
- 3 tablespoons Dijon mustard
- 1 cup shredded sharp Cheddar cheese

Preheat oven to 350°. Spray rimmed baking pan with nonstick cooking spray.

Unroll bread dough onto cutting board; with pizza wheel, cut dough lengthwise in half. Evenly layer ham over half the dough; evenly spread ham with mustard and sprinkle with cheese. Place second half of dough over cheese; pinch dough edges together to seal.

With pizza wheel, cut crosswise into strips (about 1¼-inches wide). Working with 1 strip at a time, hold ends of each strip and twist in opposite directions; place on prepared pan. Repeat with remaining strips.

Bake 25 minutes or until golden brown.

Approximate nutritional values per serving: 339 Calories, 9g Fat (0g Saturated), 51mg Cholesterol, 1145mg Sodium, 36g Carbohydrates, 0g Fiber, 20g Protein

### **Chef Tip**

Try different filling varieties like salami, cream cheese and pesto; roast beef, horseradish sauce and Swiss cheese; or turkey, honey mustard and Cheddar cheese.

Pair these sandwiches with a lager beer.