



WHAT YOU NEED

- 8 ounce can crescent rolls
- 8 slices deli turkey
- 4 ounces shredded pepper jack cheese or slices
- 2 tablespoons unsalted butter; melted
- 1 teaspoon yellow mustard
- 1/2 tablespoon poppy seeds

WHAT YOU DO

Preheat oven to 375 F. Line a baking sheet with parchment paper.

Stir mustard into the melted butter and set aside.

Fold a slice of turkey in half and place it on the wide end of the crescent. Top turkey with about a tablespoon of shredded pepper jack cheese. Roll up the crescent and place on baking sheet. Repeat for all crescent rolls and bake for 11-13 minutes, or until golden brown.

Remove crescents from oven and transfer to a cooling rack. Brush with butter and mustard mixture then immediately sprinkle with poppy seeds. *It's best to work in batches of 2 or 3 so the butter does not begin to harden before you can add the topping.*

Serve warm.