

FUSION

FITNESS STUDIO



NUTRITION PER SERVING:

CALORIES	106
PROTEIN	7 G
CARBOHYDRATE	12 G
TOTAL FAT	2 G

PREP TIME:	10 MINUTES
COOK TIME:	NONE

YIELD:	4 SERVINGS
SERVING SIZE:	1 LOG (4 PIECES)

4 SLICES WHOLE-WHEAT BREAD

1 TBSP LIGHT MAYONNAISE

1 TBSP DELI MUSTARD

½ C CUCUMBER, PEELED AND THINLY SLICED

¼ C JARRED ROASTED RED PEPPERS

2 OZ LOW-SODIUM DELI TURKEY BREAST

TURKEY PINWHEELS

THIS FUN-TO-MAKE SNACK WILL BECOME A FAMILY FAVORITE

- 01 Remove the crusts from the bread and flatten each slice with a rolling pin.
- 02 Combine mayonnaise and mustard. Spread about ½ table-spoon on each bread slice.
- 03 Arrange cucumbers and red peppers evenly on each slice of bread, and top with ½ ounce turkey.
- 04 Roll each slice into a log, and cut each log into four pieces with a sharp knife. Serve immediately, or refrigerate logs until ready to serve (cut prior to serving).



Younger children can help mix the "mousse." Older children can make the recipe themselves.

