

Turkey Cranberry Wreath

Ingredients

2 packages (8 ounces each) refrigerated crescent rolls
1/2 cup mayonnaise
2 tablespoons honey Dijon mustard
1/2 teaspoon coarsely ground black pepper
2 cups (12 ounces) chopped cooked turkey or chicken
1/2 cup sliced celery
3 tablespoons fresh parsley leaves
1/2 cup sweetened dried cranberries
1 cup (4 ounces) shredded Swiss cheese
1/4 cup walnuts, coarsely chopped
1 egg, separated



Directions

Preheat oven to 375°F. Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center, arrange 8 triangles in a circle on a circular pizza pan or the back of a rectangle sheet pan. Corners of wide ends will touch and points will extend 1 inch beyond edge of pan. Arrange remaining 8 triangles in center, matching wide ends. Seal seams by pressing. (Points will overlap in center; do not seal.)

Place mayonnaise, mustard and black pepper in bowl. Chop turkey or chicken with a knife. Slice celery into a small dice. Chop parsley and clip from stems. Add turkey, celery, parsley and cranberries to bowl. Grate cheese into bowl. Mix filling. Using Medium Scoop, scoop filling over seams of dough, forming a circle.

Coarsely chop walnuts using your knife and sprinkle over filling. Beginning in center, lift one dough triangle across filling mixture. Continue alternating with outer triangles, slightly overlapping to form wreath. Tuck last end under first.

Separate egg over small bowl. (Discard yolk or set aside for another use.) Lightly beat egg white; brush over dough using pastry brush. Bake 25-30 minutes or until golden brown.

Gather: Sheet pan or pizza pan, knife and chopping board, measure cups and spoons, bowl