



Cooking Inspiration, Delivered

by pampered|chef.

Turkey Cranberry Sandwich

+ Dijon Mustard Rub

4

SERVES

8
MINS

PREP TIME

15
MINS

TOTAL TIME



Ingredients

Apricot Dijon Chutney

Making this chutney ahead of time will help it thicken up and meld the flavors together.

- $\frac{3}{4}$ cup (175 mL) apricot preserves
- $\frac{1}{2}$ cup (125 mL) dried cranberries, coarsely chopped
- $\frac{1}{3}$ cup (75 mL) finely chopped red onion
- 2 tbsp (30 mL) white wine vinegar
- 2 tbsp (30 mL) **Dijon Mustard Rub**

Sandwiches

- 8 slices Texas toast
- 6 oz. (175 g) brie cheese, thinly sliced
- 2 cups (500 mL) baby arugula or spinach
- 12 oz. (350 g) sliced roasted turkey breast or deli turkey
- 4 tbsp (60 mL) butter, softened and divided

Try using
leftover turkey!

Directions

1. For the chutney, combine the preserves, cranberries, onion, vinegar, and rub in a small microwave-safe bowl. Microwave, uncovered, on HIGH for 2–3 minutes, or until boiling. Cover the bowl and refrigerate until chilled.
2. To build the sandwiches, evenly spread 2 tbsp (30 mL) of the chutney onto each toast slice. Top 4 of the toast slices with brie, arugula, and turkey. Top with the remaining toast slices, chutney-side down.
3. Heat a griddle or cast iron pan over medium heat for 3 minutes. Spread $\frac{1}{2}$ tbsp (7 mL) of the softened butter onto the top and bottom slices of each sandwich. Place the sandwiches into the pan and cook 2–3 minutes per side, until the bread is evenly toasted.
4. Remove from the pan, slice, and serve.

U.S. nutrients per serving: Calories 730, Total Fat 20 g, Saturated Fat 9 g, Cholesterol 120 mg, Sodium 570 mg, Carbohydrate 97 g, Fiber 4 g, Sugars 53 g (includes 2 g added sugar), Protein 34 g

Easy Change-Ups

Other Fruit Faves: Instead of apricot preserves, you can try orange marmalade or peach jam.

Cheesy Choices: Gouda, Gruyere, or goat cheese will work in place of the brie.

Toast Twist: We love Texas toast because it's thick and hearty, but Brioche or any other thick-cut bread will also work.

More Perks for You

Get more tips and ideas in the TasteBuds Hub, and shop the Add-Ons Marketplace for free shipping on products. Log in to your Pampered Chef account to get started.