

# Blackened Turkey, Black Forest Ham & Pepper Jack Cheese Croissant Sandwich

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Cooking With Carolyn

## Ingredients

Yield: 1 Sandwich

- 1 Croissant Roll, cut in half
- 2 to 3 Ounces Blackened Turkey, your choice of premium deli meats
- 2 to 3 Ounces Black Forest Ham
- 1 to 2 Ounces Sliced Pepper Jack Cheese
- To Taste Your Choice Green or Red Leaf Lettuce, Butter Lettuce, Romaine
- To Taste Your Choice Slice Tomatoes
- To Taste Sliced Red Onions
- To Taste Your Choice Pickles
- To Taste Slice Avocados

## Condiments of your choice:

### Pesto Mayo:

- To Taste mix Mayonnaise and Homemade, or store-bought, Pesto

### Dijon Mayo:

- To Taste mix Dijon Mustard and Mayonnaise

### Sriracha Mayo:

- To Taste mix Mayonnaise and Sriracha Hot Sauce

### Chipotle Mayo:

- To Taste mix Mayonnaise with chopped chipotle peppers and adobo sauce

## Directions

Slice the croissant in half. Spread with your choice of condiments. Place the cheese on one half of the croissant followed by the turkey and ham. Top the meats with lettuce, tomato, sliced onions, avocados and pickles.

Cut the sandwich in half and serve with your favorite sides.