

Taste of Home

Italian Turkey Sandwiches



I hope you enjoy these tasty turkey sandwiches as much as our family does. The recipe makes plenty, so it's great for potlucks. (Leftovers are just as good).-Carol Riley, Ossian, Indiana

12 Servings Prep: 10 min. Cook: 5 hours

Ingredients

- 1 bone-in turkey breast (6 pounds), skin removed
- 1 medium onion, chopped
- 1 small green pepper, chopped
- 1/4 cup chili sauce
- 3 tablespoons white vinegar
- 2 tablespoons dried oregano *or* Italian seasoning
- 4 teaspoons beef bouillon granules
- 12 kaiser *or* hard rolls, split

Directions

- Place turkey breast in a greased 5-qt. slow cooker. Add onion and green pepper.
- Combine the chili sauce, vinegar, oregano and bouillon; pour over turkey and vegetables. Cover and cook on low for 5-6 hours or until turkey is tender.
- Shred turkey with two forks and return to the slow cooker; heat through. Spoon 1/2 cup onto each roll.
- Yield: 12 servings.

Nutrition Facts: 6 lean meat, 2 starch.

Calories: 296; Fat: 6 g, Sat. Fat: 1.3 g; Cholesterol: 81 mg; Sodium: 457 mg (if using low-sodium bouillon); Carbohydrate: 34 g; Fiber: 2g; Protein: 40 g. Also note that you may substitute a whole-grain roll for a fiber boost.