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## Challah Deli Smoked Turkey ♦♦

Challah Deli Smoked Turkey is a classic deli sandwich made with smoked turkey breast, served on a freshly baked challah roll. It is a popular choice for lunch or a quick snack. The smoked turkey adds a rich and savory flavor to the sandwich, while the soft and slightly sweet challah roll provides the perfect base. This recipe is easy to make and can be customized with your favorite toppings and condiments.

**Recipe Type:** Standard

**Prep Time:** 10 mins

**Cook Time:** N/A

**Total Time:** 10 mins

**Recipe Yield:** 200 grams

**Number of Servings:** 4

**Serving Size:** 50 g

### Ingredients

200 g	smoked turkey breast
200 g	challah roll
50 g	lettuce
50 g	Tomato

30 g	mayonnaise
15 g	mustard

## Directions

### Step 1

Cut

Slice the challah roll in half.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

### Step 2

Spreading

Spread mayonnaise on one side of the challah roll.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

### Step 3

Spreading

Spread mustard on the other side of the challah roll.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Step 4

Layering

Layer the smoked turkey, lettuce, and tomato on the bottom half of the challah roll.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 5

Plating

Place the top half of the challah roll on the sandwich.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Step 6

Cut

Slice the sandwich in half, if desired, and serve.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 210 kcal

**Fat:** 4 g

**Protein:** 16 g

**Carbohydrates:** 27 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	16 g	94.12%	94.12%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	27 g	49.09%	54%
Fibers	2 g	5.26%	8%
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	1 g	4.55%	5.88%
Fat	4 g	14.29%	16%
Cholesterol	25 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	6 mg	6.67%	8%
Vitamin B6	8 mg	615.38%	615.38%
Vitamin B12	4 mcg	166.67%	166.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	2 mg	0.2%	0.2%
Iron	8 mg	100%	44.44%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	200 mg	5.88%	7.69%
Zinc	10 mg	90.91%	125%
Selenium	20 mcg	36.36%	36.36%

## Recipe Attributes

### Events

Christmas Easter Thanksgiving Birthday Wedding Halloween  
Valentine's Day Mother's Day Father's Day New Year Anniversary  
Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic  
Game Day

### Cuisines

Italian Chinese

### Meal Type

Lunch Dinner Snack

### Difficulty Level

Easy

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