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Turkey Sandwiches with Cranberry Sauce and Blue Cheese Butter ♦♦

This delicious turkey sandwich is made with cranberry sauce and blue cheese butter. It is perfect for a quick and easy lunch or dinner.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 5 mins

Total Time: 15 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

400 g	Turkey
100 g	cranberry sauce
50 g	Blue cheese
50 g	butter
8 slices	bread

Directions

Step 1

Mixing

In a small bowl, mix together the blue cheese and butter until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Spreading

Spread the blue cheese butter on one side of each bread slice.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Layering

Layer the turkey and cranberry sauce on half of the bread slices.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Layering

Top with the remaining bread slices to make sandwiches.

Prep Time: 1 mins

Cook Time: 0 mins

Step 5

Cutting

Cut the sandwiches in half and serve.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 400 kcal

Fat: 15 g

Protein: 25 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	25 g	147.06%	147.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	2 g	5.26%	8%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	70 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	10 iu	1.11%	1.43%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	10 mg	769.23%	769.23%
Vitamin B12	20 mcg	833.33%	833.33%
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	10 mg	1%	1%
Iron	15 mg	187.5%	83.33%
Potassium	300 mg	8.82%	11.54%
Zinc	15 mg	136.36%	187.5%
Selenium	30 mcg	54.55%	54.55%

Recipe Attributes

Events

Christmas

Thanksgiving

New Year

Picnic

Meal Type

Lunch

Snack

Supper

Course

Snacks

Sauces & Dressings

Cultural

Cinco de Mayo

Thanksgiving

Halloween

Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

Diabetic Friendly

Diet

Mediterranean Diet

Weight Watchers (WW) Diet

Vegetarian Diet

Lacto-Ovo Vegetarian Diet

Blood Type Diet

The Fast Metabolism Diet

Difficulty Level

Easy

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