**[Carol’s Stuffed Crescents](http://zradio.org/quick-family-recipes/crescents/" \t "_blank)**

This Quick Family Recipe is beyond easy and will make the people in your life very happy! Your children will love being a junior chef on this recipe and I can promise you (from personal experience) that husbands love this one!

The key to these stuffed crescents being so easy is using all pre-cooked ingredients…or spending some time in prep to cook items before making these cute little sandwiches.

The sky is the limit on toppings to stuff them with…Ellis thought it would be good to do a spanakopita with spinach and feta and Tyler thought this would be a great way to get your kids to eat veggies. Today I’m sharing my ham and cheese stuffed crescents along with my pizza version, but I’ve also made sausage (or bacon), egg and cheese versions of this fun little dish. Let your kids have fun picking out their own toppings, so hopefully they’ll be more motivated to try it. It’s so easy to make and everyone can have their favorite.

**Ingredients:**

* 1 Can of Crescent Rolls (Feeds 2 people or one hungry husband)
* 4 Slices of Ham from the Deli
* 2 Slices of Swiss Cheese
* Your Favorite Mustard
* 1 Package of Hormel Pepperoni
* 1 Package Shredded Italian Blend Cheese
* Marinara Sauce
* **Optional:** Salad or whatever side dishes you’d like to serve to make a quick dinner for the family.

**How to Make:**

* Preheat oven to 350 or 375 degrees Fahrenheit depending on the pan you are using…just follow the directions on the can of crescents.
* Pop open a can of crescents (I don’t know about you, but in my case I get my husband to do it, because that sound still scares me! )
* Separate the crescents onto a baking sheet.
* Stuff your crescents with whatever toppings you like.

Just remember, these are small crescents, so don’t over stuff them. Don’t stress though, because you really can’t mess them up. As you start rolling them up, the dough will start to rip or your ingredients will start to fall out if you have stuffed them with too much. Also, if you are adding sauces use about a teaspoon or less on each crescent. If using veggies with high water content (like cooked spinach) try to drain out the water or pat dry as much as possible. Anything wet will keep your crescents from crisping up and no one likes biting into a soggy sandwich!

**For the Ham and Cheese:**

* Spread on a TSP of your favorite mustard onto each crescent.
* Add a single slice of ham rolled up on each crescent.
* Add a half slice of Swiss cheese to each crescent.

**For the Pizza Rolls:**

* Spread on a TSP of your favorite marinara sauce.
* Add about 5-6 pepperoni slices to each crescent.
* Add a small handful of shredded Italian Blend Cheese to each crescent.

**To Bake:**

* Roll up each crescent, tuck in the corners and place on baking sheet.  If I’m using shredded cheese like I am on the pizza roll, I usually pick up the excess and sprinkle over the top before baking. It should be a crime to waste good cheese!
* Bake according to the directions on the crescent can. It usually takes 10-15 minutes depending on what pan you use. Your toppings are all precooked, so as soon as you see that your crescents are turning a golden brown, they are ready to serve!

These will be the hit of this week’s dinner night…aren’t they so fun to make? We’d love to see the fun things your family comes up with to stuff them! Use #ZRecipes to share the fun with your Z.

Enjoy!

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Originally posted on [Carolbake.com](http://carolbake.com/)