

Brunch Braid

Ingredients

- 2 cups Diced, cooked chicken, ham, or turkey ham
- 1 cup Chopped Hard Salami or Pepperoni
- 1 cup Fresh Vegetables--such As Frozen Peas, mexican mix, corn, frozen carrots, broccoli, etc.
- ½ cup Red Bell Pepper, chopped
- 1 clove Crushed Garlic
- 1 cup Shredded Cheddar Cheese
- ½ cup Mayonnaise
- 2 tsp Dried Dill Weed
- ¼ tsp Salt
- ¼ cup Diced Onion
- ¼ cup Green Onions, chopped
- ¼ cup Fresh Parsley, chopped
- 2 (8 Ounce) Packages Refrigerated Crescent Rolls
- 1 Egg White, beaten

Instructions

1. Preheat oven to 375 degrees F. Bring frozen vegetables to room temperature. Cook in a little bit of butter or olive oil, until softened. Drain any liquid.
2. In a large bowl, toss together meat, salami, vegetables, red bell pepper, garlic, Cheddar cheese, mayonnaise, dill weed, salt, onions and parsley.
3. Unroll crescent roll dough and arrange flat on a medium baking sheet. Pinch together perforations to form a single sheet of dough. Using a knife or scissors, cut 1 inch wide strips towards the center, starting on the long sides. There should be a solid strip about 3 inches wide down the center, with the cut strips forming a fringe down each side. Spread the mixture along the center strip. Fold the side strips over chicken mixture, alternating strips from each side. Pinch or twist to seal.
4. Brush braided dough with the egg white. Bake in the preheated oven 25 to 30 minutes, or until golden brown.