



## Grilled Smoked Turkey and Ham Sandwich

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**Prep:** 10 min.

**Total:** 16 min.

- 2 slices of ready to serve bacon
- 2 slices multigrain bread
- 1 tsp. GREY POUPON Honey Dijon Mustard
- 1 sharp cheddar cheese slice, cut in half
- 1/4 cup thinly sliced fresh pears
- 1 tsp. butter, softened

**Heat** bacon as directed on package.

**Preheat** nonstick skillet on medium-high heat. Meanwhile, spread bread with mustard. Top 1 of the bread slices with cheese, pears and bacon; cover with remaining bread slice. Spread outside of sandwich with butter.

**Cook** 2 to 3 min. on each side or until golden brown on both sides.

**Makes** 1 serving.

**Serving** Suggestion:

**Enjoy** with a glass of cold fat-free milk and the remainder of the pear.

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### Nutritional Information Per Serving:

340 calories, 18g total fat, 9g saturated fat, 45mg cholesterol, 590mg sodium, 33g carbohydrate, 5g dietary fiber, 8g sugars, 14g protein, 8% DV vitamin A, 4% DV vitamin C, 20% DV calcium