

AIR FRYER TURKEY PESTO CRESCENT ROLLS

Prep Time: 15 Minutes - Start to Finish: 45 Minutes

Need a quick and delicious twist on a sandwich? These cheesy turkey-pesto crescent rolls are made in the air fryer and couldn't be easier! Serve as an on-the-go lunch, a hearty snack or a slam-dunk dinner for the whole family.

1 can (8 oz) refrigerated Pillsbury™ Original Crescent Rolls (8 Count)
2 tablespoons plus 2 teaspoons basil pesto (from 7-oz container)
1/2 cup shredded mozzarella cheese (2 oz)
8 thin slices deli turkey (3 oz)

1. Cut two 8-inch rounds of cooking parchment paper; place one in bottom of air fryer basket. Set second round aside.
2. Unroll dough; separate into 8 triangles. Spread 1 teaspoon pesto on each triangle. Top each with about 1 tablespoon cheese, then place 1 piece of turkey on each triangle. Fold in edges of turkey to match shape of dough triangle. Roll up each crescent, ending at tip of triangle.
3. Roll up, starting at shortest side of triangle and rolling to opposite point.
4. Place 4 crescent rolls point side down on parchment paper in air fryer basket. Cover remaining crescent rolls with plastic wrap, and refrigerate.
5. Set air fryer to 300°F; cook 7 minutes. With tongs, turn over each one; cook 6 to 8 minutes longer or until golden brown. Remove from air fryer. Repeat with remaining 4 crescent rolls using second round of parchment paper. Serve warm.

4 servings (2 rolls each)

2 Rolls Calories 300 (Calories from Fat 150); Total Fat 17g (Saturated Fat 6g, Trans Fat 0g); Cholesterol 20mg; Sodium 810mg; Total Carbohydrate 26g (Dietary Fiber 0g, Sugars 7g); Protein 11g
% Daily Value: Vitamin A 6%; Vitamin C 0%; Calcium 10%; Iron 10%;
Exchanges: 1 1/2 Other Carbohydrate, 1 Very Lean Meat, 1/2 Medium-Fat Meat, 3 Fat
Carbohydrate Choice: 2

We recommend using two rounds of parchment paper for this recipe; excess oil from the pesto may affect results, so using a clean round of parchment paper for each batch works best.
Air fryer temperature control settings vary according to brand and model. If your air fryer does not have the exact temperature setting called for in the recipe, consult your manual for suggested temperature settings.
Our recipes do not call for preheating your air fryer. Just set the temperature, and start. Never preheat with parchment paper alone.

