

Smoked-Turkey Croissant Sandwiches with Arugula Mayonnaise

Ingredients:

1/2 cup mayonnaise

1/3 cup (packed) coarsely chopped arugula leaves plus 30 whole arugula leaves (about 4 large bunches total)

1 tablespoon minced shallot

1 tablespoon chopped fresh parsley

1/2 teaspoon grated lemon peel

5 to 6 Large Croissant

10 ounces thinly sliced smoked turkey



Preparation:

Mix mayonnaise, chopped arugula, shallot, parsley and lemon peel in small bowl. Season with salt and pepper. Place Croissants sliced horizontally on work surface. Spread mayonnaise mixture on each slice, dividing equally. Top 6 bread slices with turkey, dividing equally. Place 5 arugula leaves atop turkey on each. Top with remaining 6 bread slices, mayonnaise side down, pressing to adhere. Cut each sandwich diagonally into quarters.