

Broccoli Ham Ring

4 oz. ham, chopped
4 oz. fresh broccoli, chopped
1/4 C. onion, chopped
1/2 C. fresh parsley, chopped
1 C. grated Swiss cheese (about 170g/6 oz.)
2 T. Dijon-style mustard
1 tsp. lemon juice
2 pkg. (226g/8 oz.) refrigerated crescent rolls

Preheat oven 350°F.

Coarsely chop ham, broccoli and onion. Add parsley, cheese, mustard and lemon juice to ham mixture; mix well. Unroll crescent dough separate into 16 triangles. Arrange triangles in a circle on a 13 round baking stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5-inch diameter opening in the center of Stone.)

Scoop ham mixture evenly onto widest end of each triangle. Bring outside points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered.) Bake 25-30 minutes or until golden brown