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## ***Basil-Turkey Mini Focaccia Sandwiches***

Recipe courtesy of Betty Crocker

- 1 can (13.8 oz) Pillsbury refrigerated pizza crust
- 1 tablespoon olive oil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning
- 1/4 cup shredded Parmesan cheese
- 1 container (6.5 oz) herb-and-garlic spreadable cheese, softened (I used Boursin)
- 2 medium plum tomatoes, thinly sliced
- 1 package fresh basil leaves, stems removed
- 1/2 lb. thinly sliced smoked turkey (from deli)

Heat oven to 400F. Grease large cookie sheet with cooking spray. Unroll pizza crust dough, press into 12x8-inch rectangle on cookie sheet. With end of handle of wood spoon, press indentations in top, about 1 inch apart. Brush dough with oil. Sprinkle with garlic powder, Italian seasoning and Parmesan cheese.

Bake 10-13 minutes or until golden brown. Cool 30 minutes, and cut into half horizontally. Spread cut side of bottom of focaccia with spreadable cheese. Top with single layer of tomatoes and basil. Layer turkey evenly over basil. Place top of focaccia, cut side down, over turkey; press down. Pierce through all layers with toothpicks, placing them every 1-1/2 inches over focaccia. With long serrated knife, cut between toothpicks into squares. 40 mini sandwiches.