



## Sandwich Snack Sticks



Developed by Hungry Girl. Brought to you by [Arnold](#), [Oroweat](#), and [Brownberry](#).

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1/2 of recipe: 152 calories, 5.5g total fat (1g sat. fat), 323mg sodium, 17.5g carbs, 2.5g fiber, 4g sugars, 9.5g protein

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**Prep:** 5 minutes    **Cook:** 5 minutes

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## Ingredients

- 1 slice center-cut or turkey bacon
- 2 slices [Arnold](#)/[Oroweat](#)/[Brownberry](#) Small Slice 100% Whole Wheat Bread
- 1 tsp. creamy peanut butter
- 1 tsp. low-sugar strawberry preserves
- 1 tsp. honey mustard
- 1/2 slice reduced-fat Swiss cheese, halved
- 2 slices (about 1 oz.) reduced-sodium skinless turkey breast
- 1 tsp. light mayonnaise
- 2 cherry tomatoes, halved

## Directions

Cook bacon until crispy, either in a skillet over medium heat or on a microwave-safe plate in the microwave. (See package for cook time.) Break in half.

Meanwhile, lightly toast bread. Cut each slice into 3 rows.

Top 2 sticks with the peanut butter and preserves. Top 2 sticks with the honey mustard, cheese, and turkey. Top 2 sticks with mayo, bacon, and tomato.

**MAKES 2 SERVINGS**

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