

Simple Solutions For Leftovers

(NAPSA)—It happens every year in households across the country. Once the holiday meal has been eaten, the table has been cleared and the dishes have been washed, the age-old question arises: “What do we do with all these leftovers?”

Sandwiches are a quick and easy way to combine the delicious flavors of the holidays without a lot of work. To make them even more delectable, try putting your post-holiday sandwiches on King’s Hawaiian breads and rolls.

For more than 50 years, families have relied on King’s Hawaiian breads and rolls to both complement their holiday dinners and to transform their leftovers into delectable dishes. Authentically Hawaiian and with just the right amount of sweetness, this bread can make any meal irresistibly delicious.

For a simple yet delicious sandwich, try this recipe for Turkey Salad Sandwiches served on King’s Hawaiian Dinner Rolls:

Turkey Salad Sandwiches

Serves: 6

- 2 cups cooked turkey, chopped**
- ¼ cup red onion, minced**
- ¼ cup celery, sliced**
- ¼ cup carrot, peeled and finely diced**
- 1 Tbsp. fresh dill, chopped**
- ½ cup mayonnaise**



Sandwiches on dinner rolls are a quick and easy way to combine the delicious flavors of the holiday without a lot of work.

Salt and ground black pepper, to taste

4 leaves green leaf lettuce, roughly torn

2 Roma tomatoes, sliced

1 (12 pack) King’s Hawaiian Dinner Rolls

1. Place turkey, onion, celery, carrot, dill and mayonnaise in a medium bowl and stir to combine. Add salt and pepper, to taste.

2. Slice King’s Hawaiian Dinner Rolls in half.

3. Place lettuce and tomato on bottom half of rolls.

4. Spoon turkey mixture on lettuce.

5. Cover with remaining roll tops and serve.

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For more holiday leftover meal ideas and recipes, visit www.kingshawaiian.com/recipes.