PASTRAMI KABOB SANDWICHES

Source: BETTER HOMES & GARDENS Great Cooking For 2
Cook/Prep Time: 15 minutes

INGREDIENTS:

1/3 C soft-style cream cheese with chives & onion (OR with toasted onion OR plain)
2 TBS shredded carrots
2 TBS finely chopped sweet red OR green pepper
1 tsp cream-style prepared horseradish OR horseradish mustard (optional)
4 slices rye, whole wheat OR marble bread
5 oz thinly sliced pastrami, corned beef OR cooked beef
6-8 Spinach leaves OR 2 lettuce leaves

DIRECTIONS:

In small bowl stir together cream cheese, carrot, peppers & horseradish (mustard).

If desired, toast bread - spread cream cheese mixture on bread slices - top with meat, spinach or lettuce & other slices of bread.

Use sharp knife to cut each sandwich diagonally into 4 portions - thread 4 portions each onto 2 6-8" wooden skewers.

Serves: 2

[per serving: calories: 370; protein: 20g; carbohydrates: 31g; total fat: 19g; saturated fat: 10g; cholesterol: 41mg; sodium: 1,539mg; potassium: 411mg]