

# Sunshine Strudel (vegan)

## Ingredients

1 cup	cooked red potatoes, diced fine
1 ½ tsp	salt
1 tsp	parsley
1 med	onion, slivered
1 cup	sweet yellow pepper, slivered
1 cup	Worthington Vegetable Steaks
¼ cup	petite diced tomatoes, drained
1 tsp	red pepper flakes
1 can r	refrigerated seamless crescent rolls



## Directions

Spray a skillet with nonstick cooking spray. Add potatoes, ½ teaspoon salt, and parsley and cook over medium-high heat until potatoes are browned. Set aside.

Slice Worthington® Vegetable Steaks™ in half, then in half again. Dredge in flour. Sauté over medium high in a skillet that has been sprayed with nonstick cooking spray until they are golden brown on both sides, spraying the tops of the steaks before flipping them. In a separate skillet that has been sprayed with nonstick cooking spray, sauté onion until clear. Add peppers, red pepper flakes, and the remainder of the salt, and sauté until peppers are tender. Add steaks.

Roll out crescent roll dough. Slice from edge toward the middle at 1-inch intervals, leaving 3 inches in the center that is not cut. Line center of dough with steak filling. Lift cut sections over the top alternating from side to side. Lightly press strips together in the center.

Bake at 375 degrees for 10 to 15 minutes or until golden brown.

**Yields:** 8 slices