Ingredients
- 2 slices Sara Lee® Fresh Ideas pre-sliced Honey Ham
- 2 strips Sara Lee® Swiss Cheese, thinly sliced, cut 2” x ¼”
- 2 slices Sara Lee® Soft and Smooth™ Made with Whole Grain White Bread
- 1 teaspoon ranch dressing
- 1 tablespoon thinly shredded carrots
- 2 sweet baby pickles

Directions
1. Place two slices of white bread with the crusts cut off on a flat surface side-by-side. Using a rolling pin, or glass, gently flatten and fuse the bread slices together.
2. Spread the ranch dressing over the inside middle of the flat bread slices.
3. Place two slices of the ham on top of the ranch dressing.
4. Place the shredded carrots and Swiss cheese on top of the ham.
5. Place the two pickles horizontally and end-to-end at the bread edge closest to you.
6. Starting at the bottom, roll the bread upwards to make a tight cigar-shaped roll.
7. Using a bread knife, cut the roll into sushi-sized pieces approx one inch in length.