



Pesto Turkey Noel Open Sandwich

A Sandwich That Feels Like a Hug

Hello, my dear. Come sit. Let's talk about a happy little sandwich. It is warm, cheesy, and full of good things. I think food should feel like a hug. This one does.

It mixes smoky turkey with bright pesto. Then we add sweet roasted pepper. Doesn't that sound nice? I still smile making it. It turns a simple lunch into a tiny celebration. That matters. We need small joys every day.

The Little Red Pepper Story

Let me tell you about the peppers. Roasting them is the secret. It makes them sweet and soft. I learned this from my friend Margot years ago.

She brought over a dish with roasted peppers. I was amazed by the flavor. Now I roast peppers for many things. *Fun fact: roasting red peppers makes them taste almost like candy!* Try it. You will see.

Why We Layer It Just So

Assembly order matters. First, toast your bread. This keeps it from getting soggy. Then spread the pesto right on the warm toast.

The pesto soaks in a little. That is good. Then turkey, then peppers, then cheese on top. The cheese is like a cozy blanket. It holds everything together. Do you have a favorite order for building your sandwiches?

The Watchful Broiler Minute

Now, the broiler. This step needs your eyes. Do not walk away! I learned that the hard way. I once made a very smoky kitchen.

Watch the cheese melt and bubble. It only takes a minute or two. When it's golden, it's done. Pull it out. That warm, melty cheese matters. It turns separate ingredients into one perfect bite.

Make It Your Own

This sandwich is a friend, not a boss. Use what you love. No provolone?

Try mozzarella. Not a turkey fan? Good ham works too.

Cooking is about playing. What is one ingredient you would add to make it yours? I sometimes add a thin slice of tomato. Share your idea with me. I would love to hear it.

Perfect for a Cozy Afternoon

Serve this right away. The cheese should be stretchy. The peppers should be warm. Eat it with a fork and knife, or pick it up.

It is perfect for a rainy day. Or when you need a treat. What is your favorite cozy-day food? Mine is this, with a cup of soup. Doesn't that smell amazing? Enjoy, my dear.

See also [Strawberry Snowglobe Doughnut Delights](#)

Ingredients:

Ingredient	Amount	Notes
Red bell pepper	1 large	Stemmed, seeded, and sliced into 1/2-inch pieces
Olive oil	2 teaspoons	
Salt and black pepper	To taste	Freshly ground
Bread	2 large or 4 small slices	
Basil pesto	2 tablespoons	
Smoked deli turkey	8 ounces	Sliced
Provolone cheese	4 ounces	Sliced



Pesto Turkey Noel Open Sandwich

Pesto Turkey Noel Open Sandwich

Hello, my dear! Let's make a cozy, open-faced sandwich. It feels like a holiday on a plate. I call it the Turkey Noel. The roasted red pepper is the star. It reminds me of little Christmas lights. Doesn't that smell amazing?

We use simple, happy ingredients. Smoky turkey, melty cheese, and herby pesto. It all comes together quickly. I still laugh at the first time I made it. My grandson ate two before I could even sit down!

Instructions

Step 1: First, let's roast our peppers. Heat your oven to 425°F. Toss the pepper slices with oil, salt, and pepper. Spread them on a baking sheet. Roast for about 15 minutes until they look blistered. Let them cool a bit. (Use a big enough sheet so they don't steam!)

Step 2: Now, lightly toast your bread slices. This keeps them nice and crisp. No one likes a soggy sandwich! Place the toast on a clean baking sheet. What's your favorite type of bread for toasting? Share below!

Step 3: Time to build our masterpiece. Spread pesto on each toast. Layer the turkey neatly on top. Then, add those beautiful roasted peppers. Finish with a blanket of provolone cheese. Cover everything so it melts nicely.

Step 4: Finally, we melt the cheese. Move your oven rack up high. Turn on the broiler. Watch your sandwiches closely for 1-2 minutes. The cheese should bubble and turn golden. (Broilers work fast, so don't walk away!)

Creative Twists

Try it with a sun-dried tomato pesto instead. It adds a sweet, tangy punch. **Swap the provolone for fresh mozzarella.** You'll get lovely, soft cheese pulls. **Add a sprinkle of crispy bacon bits.** Because everything is better with bacon. Which one would you try first? Comment below!

See also Butterscotch Oatmeal Holiday Squares

Serving & Pairing Ideas

Serve this sandwich right away, all warm and gooey. A simple green salad on the side is perfect. A bowl of tomato soup for dipping is also wonderful. For a drink, a fizzy lemon-lime soda is so refreshing. Grown-ups might like a crisp glass of white wine. Which would you choose tonight?



Pesto Turkey Noel Open Sandwich

Keeping Your Sandwich Fresh and Tasty

Let's talk about storing your lovely sandwich. You must eat it right after broiling. The toast gets soggy if you wait. I learned this the hard way at my first grandkids' picnic.

You can prep parts ahead, though. Roast your peppers and keep them in the fridge. They will stay good for three days. You can also toast your bread slices early.

Batch cooking helps on busy days. Roast a big tray of peppers at once. Use them in eggs, salads, or more sandwiches. This saves you time and energy later.

Having things ready matters. It makes a special meal easy on a tiring night. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes cooking has little problems. Here are easy fixes. First, soggy bread. Always toast it first. This creates a strong shield against the pesto.

Second, cheese not melting right. Your broiler is very hot. I once burned a batch by looking away! Watch it like a hawk for just one minute.

Third, bland peppers. Do not skip the salt before roasting. Salt pulls out the sweet flavor. This makes a huge difference in every bite.

Fixing small issues builds your confidence. You learn how ingredients work together. It also makes your food taste so much better. **Which of**

these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Use your favorite gluten-free bread. Just toast it well so it stays firm.

Q: Can I make any parts ahead?

A: Absolutely. Roast the peppers up to three days early. Store them in a jar in the fridge.

Q: What are good ingredient swaps?

A: Use mozzarella instead of provolone. Try chicken or ham instead of turkey. *Fun fact: The first pesto was made with garlic and cheese in ancient Rome!*

Q: How do I scale the recipe for a crowd?

A: Just multiply everything. Use a big sheet pan to roast all the peppers at once.

See also Christmas Cheese Puffs with Herbs

Q: Any optional tips?

A: A tiny sprinkle of red pepper flakes adds a nice little kick. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this open sandwich. It always feels like a little celebration to me. I would love to hear about your kitchen adventures.

Tell me all about it in the comments below. **Have you tried this**

recipe? Did your family enjoy it? Your stories are my favorite thing to read.

Happy cooking!
—Elowen Thorn.



Pesto Turkey Noel Open Sandwich





Pesto Turkey Noel Open Sandwich | 13

[Print Recipe](#)

Pesto Turkey Noel Open Sandwich

Author: Elowen Thorn



Pesto Turkey Noel Open Sandwich | 15

Cooking Method: [Roasting](#) [Broiling](#)



Pesto Turkey Noel Open Sandwich | 16

Cuisine: [American](#)



Pesto Turkey Noel Open Sandwich | 17

Courses: [Lunch](#) [Main](#)

Difficulty: **Beginner**



Pesto Turkey Noel Open Sandwich | 19

Prep time: **10 minutes**



Pesto Turkey Noel Open Sandwich | 20

Cook time: **20 minutes**



Pesto Turkey Noel Open Sandwich | 21

Rest time:



Pesto Turkey Noel Open Sandwich | 22

Total time: **30 minutes**



Pesto Turkey Noel Open Sandwich | 23

Servings: **2 servings**



Pesto Turkey Noel Open Sandwich | 24

Calories: **520 kcal**

Best Season: **Summer**

Description

A festive and flavorful open-faced sandwich featuring roasted red

peppers, basil pesto, smoked turkey, and melted provolone cheese.

Ingredients

- ☐ 1 large red bell pepper, stemmed, seeded, and sliced into 1/2-inch pieces
- ☐ 2 teaspoons olive oil
- ☐ Salt and freshly ground black pepper, to taste
- ☐ 2 large or 4 small slices bread
- ☐ 2 tablespoons basil pesto
- ☐ 8 ounces smoked sliced deli turkey
- ☐ 4 ounces sliced provolone cheese

Instructions

1. Preheat the oven to 425°F. In a small bowl, combine the red bell pepper slices with the olive oil, salt, and pepper. Transfer to a baking sheet in a single layer. Roast for about 15 minutes, or until the peppers begin to blister. Remove and let cool slightly.
2. Lightly toast the bread slices and place them on a clean baking sheet in a single layer.
3. Spread the basil pesto evenly over each slice of toasted bread. Layer the smoked turkey evenly on top of the pesto, followed by the roasted red pepper slices. Finish with slices of provolone cheese, ensuring the cheese covers the toppings fully.
4. Adjust the oven rack to the highest or second-highest position. Set the broiler to high. Place the baking sheet with the assembled sandwiches under the broiler for 1–2 minutes, or until the cheese is fully melted. Watch closely.
5. Remove the sandwiches from the oven and serve immediately while warm.

Notes

For a crispier base, use a sturdy bread like sourdough or ciabatta.
You can substitute the provolone with mozzarella or Swiss cheese.

Keywords: Turkey, Pesto, Sandwich, Open Face, Lunch