

Open Face Italian Sloppy Joes  
6 servings, 9 WW points per joe

- 1 lb lean ground turkey
- 1 cup spaghetti sauce
- 1 can fire roasted tomatoes with garlic
- 1 small can mushrooms, drained
- Dash of garlic powder
- Dash of pepper
- Dash of oregano
- 6 frozen ciabatta rolls with cheese
- 6 slices of low fat provolone cheese

Pre-heat the oven to 425 degrees

In a skillet brown the turkey. Add the spaghetti sauce, tomatoes, and mushrooms. I didn't measure the spices I just added a dash of garlic, pepper, and oregano. Let the mixture get hot and bubbly. In the meantime bake the ciabatta rolls for 7 minutes. Split the mixture evenly over the rolls and top with a slice of provolone cheese. Place back in the oven and let the cheese melt, about 5 minutes.

I have found low fat garlic bread at Key Market or I think it's now named Central Market that would reduce some of the points. My hubby says the low fat bread tastes like cardboard but I think it tastes fine. Next time I make these I will use the low fat bread for myself and the ciabatta bread for hubby. Save me some points.

From Lacey at [www.laceywithlove.blogspot.com](http://www.laceywithlove.blogspot.com)