



Italian Roll-Up Sandwich Snacks

Let the good times begin with layering and rolling

- 2 ounces cream cheese, softened
- 1 Tablespoon pepperoncini
- 1 Tablespoon chopped Italian seasoned sun-dried tomatoes, softened
- 1/4 teaspoon Italian seasoning
- 2 (8 inch) flour tortillas
- 6 thin sliced Milano salami
- 6 thin sliced cooked uncured ham
- 10 pepperoni slices
- 4 thin slices provolone cheese
- 2 romaine or leaf lettuce leaves
- 1/4 cup sliced roasted red peppers

Serve: on torn kale or lettuce lined platter

Prepare Cream Spread: In a medium bowl, combine cream cheese, pepperoncini, sun dried tomatoes, and Italian seasoning until well blended. Spread half of the creamed mixture over each tortilla.

Arrange Ingredients in Layers: Layer 3 slices of salami, ham, 5 slices pepperoni, and 2 slices provolone cheese on each flour tortilla, leaving a ½ inch margin on the edges. Top with a lettuce leaf and roasted red peppers.

Roll and Slice: Tightly roll up each tortilla. Using a long sandwich toothpick, insert about 4 toothpicks in each roll, about 1-1/2 inches apart. Slice between the toothpicks, forming pinwheel sandwich roll-ups.

To Serve: Cover; refrigerator on plate until ready to serve.

To Serve: Line plate with kale or lettuce leaves. Serve cold.

Yield: 8 appetizer sandwich roll-ups

Cook's Note: Ingredient sizes will vary so adjust the amounts as desired. We prepared a small amount so the recipe could be adjusted according to the appetizers needed. Just double or triple the recipe.

Recipe Inspired by: Christy Denney, in cookbook *Scrumptious*™ in Game-Day Eats category; published by Shadow Mountain, 2021.

About the Recipe: Perfect make-ahead snacks for a game-day party are roll-up pinwheel appetizer wraps. made with tasty Italian meats, cheeses, roasted peppers, and hot sweet chili peppers. Easy to make and fun to serve.