



Wrap and Roll Sandwich Snacks

It's fast and easy to make these little spirals with tender tortillas

3 spinach herb 7-1/2-inch flour tortillas
6 to 7 Tablespoons soft onion chive cream cheese
9 to 12 medium to large spinach or fresh basil leaves
6 to 8 ounces jar roasted red pepper strips, drained
6 to 9 slices roasted sliced deli turkey
3 slices thinly sliced prosciutto
1 Tablespoon mayonnaise
To Serve: decorative toothpicks

- Lightly spread each flour tortilla with soft onion chive cream cheese.
- Add a layer of spinach or basil leaves, leaving about 1-inch border from final rolled edge.
- Divide pepper strips among the tortillas, arranging strips over the leaves 1 to 2 inches apart.
- Top with meat slices, leaving final rolled edge meatless. Spread 1 teaspoon mayonnaise over the meat on each tortilla.
- Roll up the tortillas tightly.
- Wrap each roll in plastic wrap; chill for about 1 to 2 hours for easier cutting and to blend flavors.

To Serve: cut each tortilla roll-up into about 1-1/2-inch-wide slices (straight or diagonal cuts as desired.) Skewer each of the cut tortilla rolls onto decorative toothpicks. Makes 3 to 4 snacks per tortilla. About 12 snacks

Cook's Note: Be careful not to overstuff your filling or rolling will be difficult. Remember that spinach leaves have lots of moisture that will be added to the sandwich.

Recipe inspired by: *Appetizers* bhg.com 2005

About the Recipe: Using tortillas to make wrap sandwich snacks makes entertaining easy. These can be made ahead and changed by using different deli-fresh meat or cream cheese flavors. The flour tortilla wraps also come in different flavors. Your guests will be delighted by the surprise flavors you wrap and roll up.

Cocktail Pairing: *Arugula Gimlet*, p. 96, *Every Cocktail Has a Twist*