Muffuletta Cream Cheese Roll-Up Recipe

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MUFFULETTA Cream Cheese Roll-UP Recipe

Ingredients

2/9/17

- 1 (8 oz.) package of cream cheese. softened
- 1 Tablespoon (Tbsp) <u>Cherchies® Hot Banana Pepper</u> Mustard
- 1/4 cup pitted green olives, chopped
- 1/4 cup pitted black olives, chopped
- 1/4 cup cubed Provolone, chopped
- 1/4 cup salami, chopped
- 1/2 jar <u>Cherchies® Pretty Peppers</u>, drained
- 1/4 cup pepperoncini (seeds removed), chopped
- 3 8" tortillas

Preparation

Mix the cream cheese and the <u>Hot Banana Pepper Mustard</u> together in a medium bowl. Chop the olives, provolone, salami and pepperoncini into small pieces (In the first picture the salami had not been chopped fine enough). Mix in the olives, Provolone, salami, <u>Pretty Peppers</u>, and pepperoncini.



- 2. Generously spread cream cheese mixture over tortillas. Roll up tortillas and wrap in plastic wrap. Refrigerate for at least 30 minutes (you could slice immediately, but the roll-ups are easier to slice if chilled).
- 3. Once roll-ups are chilled, slice into 1/2" slices. Enjoy!