



Roll Ups

PREP: 15 mins

INGREDIENT LIST:

- 2 ea. 8 oz. Cream Cheese Block
- Dry Ranch Dressing (1 pk)
- 4 oz. Black chopped olives
- 4 oz. Chopped Jalapeños
- 1 pack 8" flour tortillas
- Salsa of choice to serve on the side

RECIPE INSTRUCTIONS:

1. Add 2 blocks of room temperature cream cheese to a mixing bowl.
2. Take the pack of dry ranch dressing and blend it very well with the cream cheese.
3. Add your olives and jalapeños and blend incredibly well.
4. Spread heaping spoonfuls onto the tortilla (don't go to the edge so the mixture doesn't come out).
5. Roll tortillas and place in a zip-lock bag. You should get about 7 or 8 rolls.
6. Refrigerate overnight.
7. Slice thin and serve with salsa.

