

# Roast Beef Roll-Ups

(Celebrate! Cookbook, pg 23)

*Cut these plump rolls into appetizer-size slices, or serve as a hearty picnic sandwich. Either way, stack the ingredients in thin layers for easy rolling and neat slices.*

Prep time: 25 minutes

Chill time: 30 minutes

1 container (8 ounces) cream cheese spread  
3-4 teaspoons prepared horseradish  
6 plum tomatoes, thinly sliced  
1 small cucumber, thinly sliced  
1 small red onion, thinly sliced  
8 (6-7-inch) flour tortillas  
½ pound thinly sliced deli roast beef (8 slices)

1. Combine cream cheese and horseradish in small Batter Bowl; mix well. Thinly slice tomatoes, cucumber and red onion with Ultimate Slice & Grate.
2. For each roll, spread tortilla evenly with 2 tablespoons cream cheese mixture using Small Spreader. Top with 5 tomato slices, 5 cucumber slices, 3 red onion rings and 1 roast beef slice. Roll up tortilla tightly. Repeat with remaining tortillas and filling.
3. Wrap filled tortillas individually in plastic wrap. Refrigerate, seam side down, for 30 minutes. To serve, cut each roll crosswise into thirds using Serrated Bread Knife. Place on lettuce-lined Chillzanne Platter. Serve using Small Serving tongs.

Yield: 24 appetizers

Nutrients per serving ( 1 roll): Calories 80, Total Fat 4.5 g, Saturated Fat 2.5 g, Cholesterol 15 mg, Carbohydrate 6 g, Protein 4 g, Sodium 220 mg, Fiber less than 1 g

Diabetic exchanges per serving: ½ starch, 1 fat (1 carb)

Variation: Turkey Roll-Ups: Omit horseradish. Substitute chive and onion cream cheese spread for the cream cheese and thinly sliced deli peppered turkey breast for the roast beef slices. Prepare as recipe directs.