

Appetizers

EverRoast Chicken Mexican Roll-Ups

Everyday EverRoast Recipe Book

www.boarshead.com

1/2 cup black olives, finely chopped

Boar's Head Jalapeno Pepper Sauce (to taste)

salsa (to taste)

8 ounces Boar's Head Cream Cheese, softened

4 slices Boar's Head EverRoast Chicken Breast, sliced 1/8-inch thick

Fold the olives into the softened cream cheese and add the hot sauce. Mix with a fork to blend.

Using a spreader, cover each piece of EverRoast chicken with the mixture. Roll up from the short end.

Cut into 1/2-inch to 3/4-inch sliced spirals.

You may add a toothpick or pretzel stick for easy serving.

Dip into the salsa and serve.

Yield: 24 pieces

Per Serving (excluding unknown items): 78 Calories; 7g Fat (77.5% calories from fat); trace Protein; 4g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 590mg Sodium. Exchanges: 0 Fruit; 1 1/2 Fat.