

Roast Beef Spinach Wraps

- 8 ounces cream cheese, softened
- 1 tablespoon Worcestershire sauce
- 1 1/2 teaspoons prepared horseradish
- 1 teaspoon Dijon style mustard
- 4 large flour tortillas or wraps
- 1/2 bag fresh baby spinach leaves
- 8 slices Muenster cheese
- 1 jar deli-style sliced roasted red bell peppers*
- 1/2 pound thinly sliced deli style roasted beef

With electric mixer, beat together cream cheese, Worcestershire, horseradish and mustard until creamy. Lay out the tortillas on your work surface and spread 1/4 of the cream cheese mixture over each of the tortillas. Cover each with a layer of spinach, leaving about a 1/2" border around the edge. Next layer with cheese, tearing slices into smaller pieces and sprinkling over the spinach. Lay several slices of the peppers down the middle portion of the wraps. Finally layer with slices of beef. Fold the side edges toward the center and roll up from the bottom, rolling up and over the filling and keeping it as tight as you can. When you get to the top, use the cream cheese mixture to seal the edge closed. Wrap in plastic wrap and refrigerate for an hour or up to 4-5 hours. Remove plastic wrap and slice each roll diagonally into 2 sandwiches.

* You can roast your own red bell peppers by broiling on a baking sheet or holding over a gas burner with tongs until the outside is blackened, turning as needed. Place in a bowl and cover top with plastic wrap and let steam several minutes. When cool enough to handle, use a paper towel to rub the charred skin off (or rinse under running water). Slice and use in wrap.