



Spinach Bacon Roll-Ups

An easy make ahead appetizer

This recipe came from Peg Gorman, the gourmet cook of Hillcrest Estates. It was a favorite that she served to our bridge group. A pinch of garlic added to the spinach mixture really adds to the flavor.

Quantity	Ingredients	Preparation Notes
6	Bacon slices	• Cook bacon, drain and crumble
1 pkg	Frozen Spinach - thawed and squeezed dry	• Add spinach, cream cheese, salt, pepper, mayonnaise and green onion. Mix together well.
4 oz	Cream Cheese - room temperature	• Spread mixture on tortillas
1 tsp	Salt	• Place slices of chicken on top
1/4 Cup	Mayonnaise	• Roll tortillas
1/2 tsp	Pepper	• Place in refrigerator covered for 1 - 4 hours
1/2 Cup	Chopped Green Onion	• Preheat oven to 400 degrees
3 to 5	9" soft Tortillas	• Bake for 7 - 10 minutes
1/4 Lb	Sliced deli rotisserie chicken	• Slice and serve.