

Arugula and Red Pepper Roll-Ups

Ingredients

Lavash Bread (suggested- Boghosian Valley Lavash bread) or similar flatbread used for wraps, at least 8" in diameter

Spreadable cheese (suggested – Alouette all natural garlic & herb)

Roasted Red Pepper Strips (suggested- Vlasic sweet roasted pepper strips)

Arugula blend salad mix (suggested – Stop & Shop Baby Arugula Blend)

Mise en place! (Everything in its place)

Directions

1. Spread thin layer of cheese on bottom half of lavash bread.
2. Lay a line of arugula blend across top portion of cheese and then top with line of red pepper strips.
3. From the cheese filled end, fold bottom over filling and pull back toward you to form a tight log. Tuck in ends as you continue to roll up.
4. Insert a row of toothpicks, about 1" apart. Cut on the diagonal in between each toothpick.
5. Push the toothpick all the way through the piece and place on plate.

Notes- Red pepper strips can be found in pickle aisle. Lavash bread is located in front of the deli case. Cheese spread is usually located in gourmet cheese section. If you like the arugula blend, and desire a more pronounced flavor, you may arugula in a container found in the lettuce section.

[Link to video](#)