

## Chile Rollups

### Ingredients:

Multi-grain tortillas

Low Fat Cream Cheese (softened)

Chile salsa (mild)

Sliced jalapeños (optional)

### Tools:

Rubber spatula

Serrated plastic knife



Microwave a tortilla on high for five seconds to make it easier to work with then lay it flat on your work surface. With your spatula, spread cream cheese onto the tortilla *all the way* to the edges.

Try to get as little liquid as possible and spoon a stripe of salsa on to the tortilla.

Roll the tortilla as tightly as you can.

With an adult's help, use a serrated plastic knife to gently cut the roll into pieces.

(The end pieces probably won't hold together, so you'll have to eat those.)

Place the pieces on end on a serving plate. If you're really brave, place a slice of jalapeño on top. (Watch out, jalapeños are *hot!*)

Serve and enjoy!