

Garden Vegetable Wraps



3/4 cup garden vegetable-flavored cream cheese
6 flour tortillas (8 to 10 inches in diameter)
1 ½ cup lightly packed spinach leaves or lettuce
3 plum tomatoes, thinly sliced
1 cup shredded carrot
12 slices (1 ounce each) Muenster
1 yellow bell pepper, chopped

1. Spread 2 tablespoons cream cheese over each tortilla. Top with spinach and tomato to within 1 inch of edge. Sprinkle with carrot. Top with cheese. Sprinkle with bell pepper.
2. Roll up tortillas tightly. Wrap securely with plastic wrap and refrigerate no longer than 24 hours.

Makes 4 servings