Tortilla Roll Ups

(Adapted from Grandma Bee's Recipes)

Spread out 6 green Spinach Flat Out Flatbread or green Spinach/Herb Tortillas.

Mix 8 oz. softened cream cheese with 1 tablespoon (dry) ranch dressing mix until creamy.

Dice 1/2 red pepper and open a small can of sliced, black olives. Stir into cream cheese mixture.

Then, slice up a couple of handfuls of fresh spinach and stir in.

Divide the mixture into 6 portions. Spread out onto 6 tortillas or Flat Outs. Spread out onto 3/4 of the tortilla. You'll see why as you begin rolling it up. (The filling will spread down to the end and if you don't leave room, it will squish out the end!)

Top the cream cheese and veggie covered tortillas with thinly sliced smoked deli turkey (I bought about 3/4 of a pound and it was just the right amount for all 6.)

Roll up tightly and wrap in plastic wrap. Refrigerate for at least 2 hours before slicing. Slice into 1" slices and arrange onto a serving platter.