

Red & Green Pork Roll-Ups



Ingredients

2 cups / 500 mL broccoli florets, coarsely chopped
1 red bell pepper, cut into large chunks
4 green onions, trimmed and coarsely chopped
8 oz / 227 g light cream cheese
3 oz / 85 g crumbled blue cheese
1 Tbsp / 15 mL lemon juice
1 tsp / 5 mL Worcestershire sauce
8 oz / 227 g leftover cooked roast pork or deli roast pork, very thinly sliced
8 large red or green flour tortillas
½ cup / 125 mL chopped toasted almonds
⅓ cup / 80 mL chopped fresh parsley

Directions

1. Place broccoli, bell pepper and green onion in food processor. Pulse until coarsely chopped. Remove and reserve.
2. Process cream cheese, blue cheese, lemon juice and Worcestershire sauce to blend. Return reserved vegetables to food processor. Pulse just to mix.
3. Spread one side of each tortilla with cheese mixture. Layer with equal amounts of pork.
4. Sprinkle with almonds and parsley.
5. Roll up tightly in plastic wrap. Refrigerate.
6. To serve, slice each wrap into 6 equal pieces.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):**
- **Number of Servings:** 48 pieces