

Pepper Jack Roast Rollups

Rollup Ingredients

½ - ¾ pound (12 oz.) sliced deli roast beef
1 package (8 oz.) refrigerated crescent roll dough
½ package (4 oz.) pepper jack cheese slices
salt and pepper to taste

Dipping Sauce

½ jar (6 oz.) salsa
½ container (8 oz.) sour cream



Directions

1. Preheat oven to 375° F.
2. Roll out crescent dough onto ungreased cookie sheet and separate into triangles.
3. Place the long sides of 2 crescent triangles together, overlapping slightly to form one large triangle. Repeat with remaining crescent triangles.
4. Place even amounts of roast beef slices on each large triangle; add salt and pepper if desired.
5. Top with a slice of cheese.
6. Fold the two corners of the wide end in (about one inch) and roll toward tip.
7. Bake for 10 to 12 minutes until golden brown.
8. Mix salsa and sour cream to use as a dipping sauce.



Makes 4 servings (1 roll per serving)

Cook's Tip: Rollups can easily be frozen and reheated.

Pepper Jack Roast Rollups

Rollup Ingredients

½ - ¾ pound (12 oz.) sliced deli roast beef
1 package (8 oz.) refrigerated crescent roll dough
½ package (4 oz.) pepper jack cheese slices
salt and pepper to taste

Dipping Sauce

½ jar (6 oz.) salsa
½ container (8 oz.) sour cream



Directions

1. Preheat oven to 375° F.
2. Roll out crescent dough onto ungreased cookie sheet and separate into triangles.
3. Place the long sides of 2 crescent triangles together, overlapping slightly to form one large triangle. Repeat with remaining crescent triangles.
4. Place even amounts of roast beef slices on each large triangle; add salt and pepper if desired.
5. Top with a slice of cheese.
6. Fold the two corners of the wide end in (about one inch) and roll toward tip.
7. Bake for 10 to 12 minutes until golden brown.
8. Mix salsa and sour cream to use as a dipping sauce.



Makes 4 servings (1 roll per serving)

Cook's Tip: Rollups can easily be frozen and reheated.