

Buffalo Chicken Tortilla Roll Ups

I love those recipes that we all grew up with, they are just too good to miss out on.

This is a tried and true recipe !! if you want to satisfy your sweet tooth, you cannot go wrong here. This is the way my Mother always made, jut give a shot it won't fail you !

These Buffalo Chicken Roll Ups make the perfect appetizer for a party or quick lunch or snack. They perfectly combine tender chicken, tangy buffalo sauce, flavorful ranch, and creamy cheese for a super delicious finger food.

Ingredients:

2 cup shredded cooked chicken
8 ounces light cream cheese, softened
1/2 cup Buffalo wings sauce
1/4 cup blue cheese, crumbled
1 cup cheddar cheese, shredded
2 tablespoon sour cream
4 (6 inches) large flour tortillas
2-3 green onions, thinly sliced

Directions:

In a mixing bowl combine the blue cheese, cream cheese, sour cream, and cheddar cheese.

Toss in chicken with 1/2 cup buffalo wings sauce.

Lay a tortilla out on a plate and spread an even layer of the chicken and cheese mixture all the way to the edges (about 2 to 3 tbsp).

Roll up the tortilla tightly and place it on a plate and then repeat until all the ingredients have been used.

Pop into the fridge to chill for 2 hours.

Slice each rolled tortillas off the ends and set aside.

Garnish with sliced green onion.

* – make sure your tortillas are at room temperature before you roll them so they are nice and flexible.

* -Smaller tortillas may be used, however, you will need to adjust the amount of chicken and cheese mixture you add to each tortilla.

* -If time is an issue, you can skip the refrigeration before slicing or refrigerate for less time. However, for best results, refrigeration is recommended.