

MEXICAN TORTILLA ROLLUPS

Ingredients

8 ounces sour cream

8 ounces cream cheese softened

4.5 ounces green chilies (1 small can) drained and diced

4.5 ounces chopped black olives (1 small can) drained

1 cup shredded cheddar cheese

1/8 teaspoon garlic powder or more to taste

1/4 teaspoon seasoned salt or more to taste

5- 10" flour tortillas

Directions

1. Blend together sour cream and cream cheese with mixer. Stir in chilies, olives, cheese and seasonings.

2. Spread the mixture on equally on each of the floured tortillas and roll them up tightly.

3. Wrap each roll in plastic wrap and refrigerate for overnight or for at least 2 hours.

4. Slice and serve with salsa.