

Chicken Tortilla Rolls

Courtesy of Carole's Creations

Prep Time: 30 minutes

Standing Time: overnight

Serves: about 28 pieces

CChints: These rolls should be made the day before you need them which will free you up the day of your party to do other things.

You can purchase cooked rotisserie chickens at most markets and some even offer different flavors like Mojo and Italian which will add more flavor to your rolls. Double this recipe for larger parties.



Rolls:

1/2 cup cooked chicken, diced

4 ounces reduced fat cream cheese, room temperature

1/4 cup crushed pineapple, very well drained

1 green onion, diced, green parts only

1 teaspoon honey

4 – 8 inch wheat flour tortillas

Toothpicks

Honey Mustard Dipping Sauce:

1/3 cup reduced fat mayonnaise

1/4 cup prepared yellow mustard

2 tablespoons honey

To make the rolls you will need a large cutting board or surface you can cut on. Take the flour tortillas and cut about 1/2 inch off two opposite sides so that they are straight on two sides and still round on the top and bottom.

Combine in a mixing bowl the chicken through honey and stir very well. Divide the mixture evenly over the 4 tortillas. Spread the mixture evenly over each tortilla stopping about 1/2 inch from one of the round ends. At the other round end, gently roll each tortilla being careful not to push the filling out. Lay each one seam side down in a sealable container. When you have done all of them, seal the container and put it in the refrigerator overnight.

Make the dipping sauce by thoroughly combining all the ingredients together. Put in a bowl with a cover and refrigerate overnight.

Right before serving, take them out of the refrigerator. Cut the rolls into one inch pieces and lay them on a serving platter. Put a toothpick in each to make it easy for your guests to pick them up. Put a spoon in the dipping sauce and you are ready to serve.

Caroleicious!