

Chicken Roll-Ups



4 marinated chicken breasts, chopped finely (or grilled & seasoned chicken strips already prepared)
2 8-oz packages cream cheese
2 cups Colby Jack shredded cheese
1 4.5-oz can chopped green chiles, drained (or 2 to 3 chopped jalapeno's for more spice)
1 teaspoon garlic powder
½ packet of dry Italian seasoning
6 sundried tomato basin tortillas (or regular four tortillas)

Combine Chicken, cream cheese, Colby Jack cheese, green chiles, garlic powder and Italian seasoning. Mix well.

Spread chicken mixture on tortillas. Roll up and refrigerate for several hours.

Cut into 1" sections.

Serve with your favorite salsa.

Recipe submitted by

Julie Otto

Norfolk Supply Department Manager



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