



## Turkey Ranch Roll-ups

A simple cream cheese ranch spread and Stoltzfus Meats smoked turkey breast make for the most delicious roll-up to help you escape the humdrum of traditional sandwiches.

**Servings:** 4

**Prep Time:** 15 minutes

### Ingredients

- 4 12" soft tortillas
- 8 oz. cream cheese, softened
- 1 Tbsp. ranch powder mix
- 1/4 cup sharp cheddar cheese, shredded
- 1/4 cup sweet bell pepper, finely chopped
- 2 Tbsp. red onion, finely chopped
- 1/2 lb. Stoltzfus Meats smoked turkey, thinly sliced
- Optional: 2 Tbsp. dill relish or dill pickles, finely chopped

### Directions

1. Mix softened cream cheese with the ranch powder, cheddar cheese, bell pepper, onion, and pickle (if using) until well combined.
2. Spread about 2 Tbsp. of the cream cheese mixture onto each tortilla. Lay approximately 4 slices of the turkey breast on top of the mixture to cover in a single layer.
3. Roll up the tortilla and use a serrated knife to gently slice the roll into 5-6 slices. Repeat steps for each tortilla.
4. Eat immediately or refrigerate for later.



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