



## *Turkey & Bacon Rolls*

- 4-6 Azteca® Flour Tortillas
- 1 pkg. (8 oz.) cream cheese, softened
- 1 tbsp. sliced green onions
- 2 tbsp. bacon bits
- 1/2 lb. thinly sliced or shaved turkey breast
- 1 cup shredded romaine or iceberg lettuce

Remove tortillas from refrigerator. Let stand at room temperature until soft and flexible, about 15 minutes. Spread one side of each tortilla with approximately 2 tbsp. cream cheese. Sprinkle with green onions and bacon bits. Top with turkey and lettuce. Roll up tortilla as tightly as possible without squeezing out filling. Wrap each roll in plastic wrap and refrigerate until serving. To serve, slice diagonally into 1-inch pieces.