

Cheesy Tortilla Rolls



PREP TIME : 5 MIN

COOK TIME : 10 MIN

SERVES : 6 to 8

Ingredients :

- **2 cups (500 mL) shredded Cheddar cheese**
- **8 flour tortillas (7 inch/18 cm)**
- **1 tbsp (15 mL) melted butter**
- **3/4 cup (175 mL) VH[®] Plum Sauce**

Directions :

- 1. Preheat oven to 425°F (220°C). Line baking sheet with parchment paper.**
- 2. On work surface, sprinkle cheese evenly down along centre of each tortilla. Roll up tightly and trim ½ inch (1 cm) from ends of each tortilla roll. Place seam-side down on prepared pan; brush tortillas with butter.**
- 3. Bake for 8 to 10 minutes or until filling is hot and tortillas are golden and crispy.**
- 4. Cut each roll into 4 pieces. Arrange on serving platter with VH[®] Plum Sauce for dipping.**

Recipe Tips:

- **Add cooked, crumbled bacon, cooked shredded chicken, pulled pork or finely chopped ham to tortilla rolls.**
- **Garnish with finely chopped fresh cilantro or parsley.**