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Spinach-Turkey Roll-Ups

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 2 teaspoon mustard, honey
- dash(es) nutmeg, ground
- 8 slice(s) turkey, breast
- 1 cup(s) spinach, baby
- 1/2 medium pepper(s), red, bell, seeded and cut into thin strips
- 4 cheese, string (mozzarella), sticks

Recipe Tip:

Make-Ahead Directions: Prepare turkey roll-ups as directed. Wrap each roll-up in plastic wrap. Chill roll-ups in the refrigerator for up to 4 hours.

Preparation

1. In a small bowl, stir together honey mustard and nutmeg. Carefully spread mustard mixture evenly onto turkey slices.
2. Divide spinach among turkey slices, allowing leaves to extend beyond the turkey. Top with pepper strips and cheese.
3. Starting at an edge of a turkey slice with cheese, roll up each turkey slice. If desired, cut each roll-up in half.

Makes 8 servings.