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Roast Beef Horseradish Spirals

- 1 8 Ounce package cream cheese, at room temperature
- 2 Green onions, chopped about 1/2 cup
- 1/4 Cup chopped fresh parsley
- 2 Tbsp prepared horseradish, drained
- 1/4 Tsp salt
- 1/4 Tsp garlic powder
- 8 Ounces deli roast beef, sliced
- 2 10-inch flour tortillas

- 1) Combine first 6 ingredients.
- 2) Place the two tortillas on work surface, spread half of cheese over each, top each with half of the roast beef slices, leaving a 1/2 inch border around edges.
- 3) Roll up, wrap tightly in plastic wrap.
- 4) Refrigerate until firm, 30 minutes or up to 1 day ahead.
- 5) Cut diagonally into 1/2 inch slices and serve.

Makes 36 Spirals

