

Beef and Arugula Rolls

Makes 24 appetizers

INGREDIENTS

1 lb Seasoned Roast Beef, thinly sliced
4 oz soft cream cheese, Chevre, or shaved Parmesan
2 tablespoons French Dijon Mustard
3 cups fresh arugula
1 red bell pepper sliced in thin strips
Salt & Pepper

PREPARATION INSTRUCTIONS

On a clean work surface, spread each slice of roast beef with a thin layer of cheese and mustard.

Season with a little salt and pepper.

Lay two to three pieces of arugula and a slice of red bell pepper at one end of each slice of roast beef.

Gently roll up the beef, beginning at the end with the arugula. Secure with a toothpick.

Keep refrigerated until serving. Can be made 1 day ahead.