

Hye Roller Mini Wrap

Use a half sheet to make a mini appetizer!

*Always bring Hye Rollers to room temperature in resealable package before using.

1



First, be sure to bring Hye Rollers to room temperature in a sealed plastic bag before using. Cover the half round with cream cheese.

2



Layer thinly sliced meat, sliced cheese, spinach, olives tomatoes, pepper rings, artichokes, etc. pizza style on Hye Roller. Leave a few inches at one end covered with cream cheese only.

3



Begin at the curved end covered with filling and roll the bread as tightly as possible jelly-roll fashion. Roll toward the cut edge with cream cheese only. Ingredients have a tendency to move down as you roll. Just tuck them under and keep rolling. The final roll with only the cream cheese acts as a seal.

4



Wrap Hye Roller in plastic wrap and refrigerate for later use or slice and serve immediately. Best when used within 48 –72 hours.