

## OLIVE-PEPPER SPIRALS

### INGREDIENTS

- 1 cup pitted ripe or Greek olives, drained
- 1 tablespoon olive oil or cooking oil
- 2 teaspoons capers, drained
- 2 teaspoons lemon juice
- 3 9 - 10 - inches flour tortillas
- 125 gm cream cheese with chives and onion
- Lettuce leaves
- 1 cup roasted red sweet peppers, well drained and cut into thin strips
- Fresh flat-leaf parsley sprigs

### METHOD

1. In a food processor, combine olives, oil, capers, and lemon juice. Cover and process several until olives are very finely chopped.
2. Arrange tortillas on a flat surface. Spread one-third of the cream cheese over each tortilla; spread one-third of the olive mixture over each. Place several lettuce leaves on top of olive mixture. Arrange one-third of the pepper strips over lettuce on each tortilla. Roll up tortillas; wrap in cling wrap. Chill in the refrigerator for at least for 1 to 2 hours.
3. To serve, slice each tortilla roll into even slices. Arrange spirals on a serving platter. garnish with parsley.

### NUTRITION FACTS

Kcals	68
Fat	4g
Protein	1g
Carbs	7g



RECIPE COURTESY:  
RADISSON BLU, CHENNAI