

Pull Apart Pizza

- 1 can (10 oz.) Refrigerated flaky biscuits
- 1 tablespoon olive oil
- ½ green pepper (chopped)
- ½ red pepper (chopped)
- 1 small onion (chopped)
- 10-15 slices of pepperoni
- 1 teaspoon Italian seasoning
- ¼ teaspoon garlic salt
- ½ cup mozzarella cheese (shredded)



Preheat oven to 450°. Separate dough into 10 biscuits. Place 2 biscuits in the center of pizza pan or cookie sheet. Arrange remaining biscuits, edges touching around the center biscuits. Press out to a 10" circle or into a rectangle. Brush with olive oil. Top crust with chopped peppers and onions. Sprinkle with seasonings and top with cheese. Bake 12 to 15 minutes or until brown.

Tortilla Roll Ups

- 1 - 8 oz. Light sour cream
- 1 - 4 oz. Light cream cheese (softened)
- 1 cup green chilies (chopped)
- ½ cup black olives (chopped)
- 1 cup cheddar cheese (grated)
- ¼ teaspoon garlic powder
- 1 pkg. soft tortilla shells
- 1 cup salsa



Mix all ingredients (except tortilla shells, salsa, chilies, and olives) together until smooth. Add chilies and olives to mixture. Spread onto tortilla shells, roll up tortilla shells and serve with salsa.

Taco Dip

- 1 - 8 oz. Cream Cheese (softened)
- 1 - 8 oz. Bottle taco sauce
- 1 cup lettuce (shredded)
- 1 tomato (diced)
- 2 cups cheddar cheese (shredded)
- 1 bag white or yellow tortilla chips



Spread cream cheese on to cookies sheet, pour taco sauce over top, add lettuce, tomato, and cheese. Refrigerate. Take out of refrigerator a ½ hour before serving, easier to serve. Serve with tortilla chips.