

Arugula Roll-ups (from *Greens Glorious Greens*, Johnna Albi & Catherine Walthers)

A simple, tasty, and colorful appetizer. You can substitute sliced beef, smoked salmon, or any spreadable cheese for the Boursin; arugula enhances the flavor of any of these ingredients.

Serves 8-10 as an appetizer

1 bunch arugula leaves

1 large roasted red pepper

4 pieces of very fresh flatbread (about 8 inches in diameter)

1 4-6 ounce package of Boursin cheese

Wash arugula well and remove any tough stems. No need to cut. Set aside. Roast the red pepper. Peel off the blackened exterior, halve, and remove stems and seeds. Cut into strips. Set aside.

Lay flat one piece of flatbread. Using a knife, spread a thin layer of cheese on half of the flatbread. Lay two lines of arugula leaves and one line of red pepper strips on top of the cheese.

From the cheese-filled end, roll up like a jelly roll. Insert a row of toothpicks about 1 inch apart. Cut between each toothpick on a diagonal. (The toothpicks will hold each individual piece together.) Place on a serving dish garnished with a few arugula leaves.