

# Easy Cream Cheese Salami Roll Ups: A Savory Appetizer for Every Occasion

When it comes to simple yet satisfying appetizers, few recipes compete with Easy Cream Cheese Salami Roll Ups. They're creamy, savory, and perfectly bite-sized, making them an instant crowd-pleaser. With just a handful of ingredients and minimal prep time, you can serve these at family gatherings, game nights, holiday parties, or even as an afternoon snack.

In this article, you'll learn why these roll ups work so well, what ingredients to use, step-by-step directions, creative variations, storage advice, and expert serving tips. By the end, you'll have everything you need to make this classic appetizer shine at any table.

## Why Salami Roll Ups Are a Must-Try

### Balanced Flavors in Every Bite

The beauty of this recipe lies in the balance of flavors. Rich cream cheese provides a smooth base, while garlic powder, onion, and chives add depth and freshness. Salami brings saltiness and a meaty bite, creating contrast with the creamy filling. Pepper rounds it out with mild spice, and optional garnishes like olives or pickles add tangy brightness. Every bite feels layered, complete, and indulgent without being heavy.

### Perfect for Entertaining

These roll ups are practical and versatile. They're portable, don't require utensils, and can be served cold or at room temperature. Their swirled red-and-white appearance looks festive and polished on platters, especially during holidays. Much like a tray of [appetizer cups](#), they fit seamlessly into any party spread. Whether you're hosting a casual game night or planning a holiday buffet, salami roll ups are easy to prep ahead and guaranteed to disappear quickly.

Cheese Salami Roll Ups Recipe

## Easy Cream Cheese Salami Roll Ups: A Savory Appetizer for Every Occasion

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- Author: [Aaron recipes](#)
- Total Time: [15 minutes](#)
- Yield: [12 roll ups](#) 1x

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## Description

Easy Cream Cheese Salami Roll Ups combine seasoned cream cheese with slices of salami for a savory, bite-sized appetizer that's perfect for parties and gatherings.

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## Ingredients

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- ☐ 12 slices salami (Genoa, pepperoni, turkey, or chicken)
  - ☐ 8 ounces cream cheese, softened
  - ☐ 2 teaspoons dry chives
  - ☐ 2 teaspoons dry onion powder
  - ☐ 1 teaspoon garlic powder
  - ☐ Black pepper, to taste
  - ☐ Optional: Green olives or pickles for garnish
  - ☐ Optional: Pretzels or crackers for serving
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Mix softened cream cheese with chives, onion powder, garlic powder, and pepper until smooth.
2. Lay out salami slices on a cutting board.
3. Spread a thin, even layer of cream cheese mixture on each slice.
4. Roll up tightly, securing with toothpicks if desired.
5. Optional: Garnish with olives, pickles, or cherry tomatoes on toothpicks.
6. Arrange on a platter and serve immediately or refrigerate until ready.

## Notes

Make up to 24 hours ahead and refrigerate. Avoid freezing, as cream cheese loses texture when thawed.

Variations: Add roasted peppers, use flavored cream cheese, or swap salami for pepperoni.

Quick 100-Word Summary:

Easy Cream Cheese Salami Roll Ups are simple appetizers made with seasoned cream cheese rolled inside slices of salami. Spread a smooth mixture of cream cheese, chives, onion, garlic powder, and pepper over salami, then roll tightly and secure with toothpicks. Garnish with olives or pickles for tang and color. These roll ups can be made ahead, stored in the refrigerator, and served cold or at room temperature. Perfect for parties, potlucks, or family snacks, they're endlessly customizable with flavor variations and pair beautifully with pretzels, veggie trays, or other party favorites.

- Prep Time: 15 minutes
- Cook Time: 0 minutes
- Category: Appetizer
- Method: No Cook
- Cuisine: American

## Nutrition

- **Serving Size:** 1 roll up
- **Calories:** 120
- **Sugar:** 0.5
- **Sodium:** 320
- **Fat:** 10
- **Saturated Fat:** 5.2
- **Unsaturated Fat:** 4.5
- **Trans Fat:** 0
- **Carbohydrates:** 2
- **Fiber:** 0.2
- **Protein:** 5
- **Cholesterol:** 30

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## Ingredients That Make This Recipe Work

### The Core Ingredients

- **Salami slices (12 slices):** Choose large but thin slices for easy rolling. Genoa salami is a popular choice, but pepperoni, turkey, or chicken salami work too.

- **Cream cheese (8 ounces, softened):** The creamy filling that ties the appetizer together. Soften for easier mixing and spreading.
- **Dry chives (2 teaspoons):** Mild onion flavor and a pop of color.
- **Dry onion (2 teaspoons):** Adds savory depth without overpowering.
- **Garlic powder (1 teaspoon):** Provides aromatic sharpness that balances richness.
- **Black pepper (to taste):** A pinch adds warmth and rounds out the flavors.

## Garnishes and Serving Sides

- **Green olives, pickles, or cherry tomatoes:** Add tang, garnish toothpicks, and create color contrast.
- **Pretzels or crackers:** Provide crunchy texture on the side.
- **Fresh herbs:** Parsley or dill elevate presentation.

## Step-by-Step Instructions

### Step 1: Mix the Cream Cheese Filling

Begin with softened cream cheese in a bowl. Add chives, onion powder, garlic powder, and black pepper. Mix until smooth and evenly blended. The mixture should be creamy, spreadable, and flecked with herbs.

### Step 2: Prepare the Salami

Lay slices of salami flat on a cutting board or clean surface. Arrange them in a single layer for easy filling. Make sure the slices are uniform in size for consistent rolls.

### Step 3: Spread the Filling

Spoon a small amount of the cream cheese mixture onto each slice. Spread evenly to cover the entire slice. Keep the layer thin to avoid messy overfilling but thick enough to taste in every bite.

### Step 4: Roll the Salami

Starting from one edge, roll each slice tightly without over-stretching. Ensure the filling is tucked inside as you roll. Repeat for all slices.

### Step 5: Secure with Toothpicks

Insert a toothpick into each roll to hold it together. For easier serving, stack two or three rolls per pick. Garnish the tops with olives, pickles, or cherry tomatoes if desired.

### Step 6: Serve or Store

Place the finished roll ups on a platter and serve immediately, or cover and refrigerate until ready. They taste great chilled or at room temperature.

## Tips for Success

## Keeping the Rolls Neat

One of the most common challenges when making salami roll ups is keeping them neat and uniform. Because the slices of salami are often round and slightly uneven, spreading the filling too thick or rolling too loosely can result in messy appetizers that don't hold together. To avoid this, make sure the cream cheese is fully softened before mixing in the herbs and spices.

### Cheese Salami Roll Ups Recipe

Soft cream cheese spreads more smoothly and won't tear the salami. Use a small spatula or butter knife to spread a thin, even layer across the entire slice. You don't need a mountain of filling—just enough to coat the surface so every bite has flavor.

Another helpful tip is to work with salami slices that are consistent in size. If you find that some are thicker than others, trim the edges slightly with kitchen scissors to create even circles. This makes rolling easier and ensures that each finished piece looks polished. When rolling, start tightly from one edge and move slowly so the filling stays in place.

If any mixture squeezes out of the sides, simply wipe it clean with a paper towel. Finally, use toothpicks to secure the rolls, especially if you're transporting them or serving at a buffet. Not only do the toothpicks hold everything together, but they also make it easy for guests to grab and enjoy without fuss. These small details will give you roll ups that are as attractive as they are tasty.

## Making Ahead

One of the biggest advantages of Easy Cream Cheese Salami Roll Ups is how well they can be made in advance. If you're planning a party or family gathering, you don't want to be stuck in the kitchen while guests arrive. These roll ups can be assembled up to 24 hours ahead, giving you more time to focus on other dishes or decorations.

Once rolled and secured with toothpicks, place them on a plate in a single layer. Cover them tightly with plastic wrap or store them in an airtight container to prevent them from drying out. If you need to stack multiple layers, place a sheet of parchment or wax paper in between to stop them from sticking together.

When preparing ahead, it's best to hold off on garnishes like olives, pickles, or herbs until just before serving. This keeps them looking fresh and prevents extra moisture from seeping into the salami or cream cheese. For parties, consider plating them the night before so all you need to do is add garnishes and set them out.

The rolls hold their shape well in the refrigerator, and the flavors of the cream cheese mixture continue to meld, which can actually make them taste even better the next day. If you're traveling with them, keep them chilled in a cooler and garnish once you arrive at your destination. This simple strategy ensures your appetizer stays delicious and stress-free from start to finish.

## Fun Variations

### Flavor Twists

While the classic combination of salami and seasoned cream cheese is always a hit, it's fun to experiment with flavor variations that suit your personal preferences or the theme of your gathering.

If you like spice, swap Genoa salami for pepperoni or even hot capicola. The bold, spicy kick pairs beautifully with the creamy filling and adds excitement to every bite.

You can also experiment with the filling itself. Flavored cream cheese spreads, such as jalapeño, herb-garlic, or sun-dried tomato, add variety without extra prep. These flavored bases save time and bring new depth to the appetizer.

Herbs are another easy way to refresh the recipe. Instead of dried chives, try using fresh dill for a slightly tangy, grassy flavor that pairs well with both cream cheese and salami. Fresh parsley or basil can also be added for a brighter finish. If you want a smoky profile, mix in a touch of smoked paprika or chipotle powder. The spices enhance the creaminess of the filling and balance the saltiness of the salami.

You can even change the cheese altogether. Goat cheese or ricotta offers a tangier flavor and a lighter texture compared to cream cheese. For a Mediterranean spin, add crumbled feta mixed with cream cheese for a salty, briny punch. With so many easy swaps, you can serve a different version of salami roll ups at every gathering, ensuring your guests never get bored of this simple yet versatile appetizer.

## **Creative Additions**

Once you've mastered the classic version, you can get creative with additional fillings to customize your roll ups even further. A thin strip of roasted red pepper tucked inside each roll brings sweetness, color, and a tender texture that contrasts with the creamy filling. If you prefer a tangy bite, spread a thin layer of mustard or horseradish under the cream cheese before rolling. Both condiments cut through the richness and give the appetizer a sharper edge.

For meat lovers, crumbled bacon mixed directly into the cream cheese filling adds a smoky crunch that makes the rolls even more indulgent. You could also add finely diced green onions or jalapeños to bring heat and freshness. Vegetables like shredded carrots, cucumber strips, or even spinach leaves add texture and make the rolls feel a little lighter.

Creative additions also allow you to match the roll ups to the occasion. For a holiday platter, use red bell peppers and green herbs to give them festive colors. For a summer barbecue, try adding pineapple tidbits for a sweet-and-salty flavor combination that surprises guests.

The possibilities are endless, and because the base recipe is so simple, you can experiment without fear of failure. The key is keeping the additions thin and evenly spread so the rolls stay neat and easy to eat. With a few imaginative tweaks, these salami roll ups can fit any theme, taste preference, or event, ensuring they never go out of style.

## **How to Serve**

### **Plating and Presentation**

Plating makes a big difference with this appetizer. Line the roll ups neatly on a platter in rows, concentric circles, or even pyramid stacks for visual height. Insert toothpicks into each roll, then crown with olives or cherry tomatoes for color and tang. Scatter fresh parsley or dill sprigs around the platter for greenery. For themed parties, coordinate garnishes with the season—cranberries for winter, cucumber slices for summer.

Serve with crunchy accompaniments like pretzels, breadsticks, or crackers. Their neutral colors and textures contrast beautifully with the red-and-white swirl of the roll ups. This thoughtful arrangement turns a simple snack into an eye-catching centerpiece.

## **Pairings That Work**

Salami roll ups pair seamlessly with many foods. Serve them on cheese boards with cheddar cubes, brie wedges, or gouda slices. Balance the richness with veggie trays featuring cucumber, bell peppers, or celery sticks. Add bowls of chips and dips—guacamole, hummus, or spicy salsa—to round out the spread.

For drinks, crisp lagers and pilsners cut through the richness, while sparkling wines or champagne provide refreshing bubbles. Non-alcoholic options like iced tea with lemon, sparkling water, or mocktails balance flavors and keep things light. Pair thoughtfully, and your roll ups will become the star of the party.

## **Storage and Leftovers**

### **Keeping Them Fresh**

Store leftovers in an airtight container in the refrigerator for up to two days. Place parchment between layers if stacking to prevent sticking. For best flavor, enjoy within 24 hours. Before serving, refresh rolls with a garnish of herbs or olives to restore their appeal.

### **Freezing Guidelines**

Freezing isn't recommended. Cream cheese often turns grainy when thawed, and salami loses its firm texture. If you need to prep ahead, assemble the rolls a day before, refrigerate, and garnish before serving.

## **Common Questions**

### **Can I make them the night before?**

Yes, prepare up to 24 hours in advance and refrigerate. Cover tightly to prevent drying out.

### **What type of salami works best?**

Thin, large slices of Genoa salami are ideal. Thicker cuts can overwhelm the filling and make rolling harder.

### **Do I need toothpicks?**

Toothpicks keep rolls neat and easy to grab. If you prefer, place rolls seam-side down to hold them together.

### **Can I make mini versions?**

Yes. Use smaller salami slices or cut larger rolls in half for bite-sized servings.

## Conclusion

Easy Cream Cheese Salami Roll Ups prove that appetizers don't have to be complicated to be memorable. With creamy, seasoned filling wrapped in savory salami, these bites bring bold flavor with minimal effort. They're quick to prepare, flexible enough for endless variations, and perfect for parties, potlucks, or casual family snacks. Pair them with other favorites like crispy tater tot appetizer cups or fresh dips, and you'll have a spread that delights guests every time.

Simple, savory, and satisfying, this recipe deserves a permanent place in your appetizer lineup.

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