



QUALITY KITCHENWARE
COOKING CLASSES & CULINARY INSPIRATION

Spinach and Roasted Red Pepper Pinwheels

Makes about 24 pinwheels

This is the perfect no-cook, no-bake appetizer that everyone loves. These pinwheels are tasty and so easy to assemble. Get creative with alternate fillings, or stick to the jolly red and green. It's a fun recipe to do with kids, too!

Ingredients:

4 spinach tortillas
8 oz. (1 package) cream cheese
1 cup baby spinach leaves, stemmed
3-4 (about 6 oz.) roasted red peppers, diced

Directions:

1. Spread one-quarter of the cream cheese in a thin layer all over the four spinach tortillas.
2. Dice the roasted red peppers into a 1/4-inch dice. Sprinkle over cheese layer.
3. Randomly scatter the trimmed baby spinach leaves on top of the cream cheese layer.
4. Tightly roll up each tortilla. (The tighter, the nicer the cut pinwheels will be.) The rolled tortillas maybe wrapped well in plastic wrap and chilled until ready to serve later in the day.
5. *When ready to serve, slice each rolled tortilla into about 1-inch thick pieces (or thinner if you choose). Use a serrated knife and a "sawing" motion to slice to avoid squishing and flattening the round shape. Place the cut pinwheels on a platter and serve.*