

Recipe Name:	Turkey and Cheddar Ranch Pinwheels
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Turkey slices	5	Sysco		
Cream cheese	½ cup	Sysco		
Ranch dressing	½ cup	Sysco		
Cheddar cheese	½ cup	Sysco		
Cooked bacon(crumbled)	½ cup	Sysco		
Green onion	¼ cup	Sysco		
Flour tortillas	1			

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.
*Include if applicable: **Cooking details***

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable: **Packaging information*** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

- 1) Mix in a bowl and combine ranch, cream cheese and cheddar cheese. Fold in the bacon and green onion.
- 2) Assemble and lay a tortilla flat then spread a generous amount of the mixture on top. Arrange 6 slices of the turkey then roll.
- 3) Cut the roll into 2 inch thick pieces then serve.

Yield: 5

Recipe #: 50