

Cranberry Turkey Pinwheels

2018 ASG Annual Meeting

Pat West

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Ingredients

8 ounces cream cheese, softened
1/4 cup mayo
1 scallion green part only, thinly sliced (Note: I substituted ½ tsp onion powder.)
1 tablespoon fresh parsley chopped fine (Note: I omitted this.)
1/4 teaspoon garlic powder
5 cracks fresh black pepper
1/4 teaspoon salt
3 large tortillas
7 ounces Ocean Spray® Whole Cranberry Sauce
¼ cup Craisins, stirred into cranberry sauce
1/2 pound thin sliced cajun turkey breast deli meat
3 large tortillas

Preparation

1. In a medium-sized bowl, mix together the cream cheese, mayo, scallion, parsley, garlic powder, salt, and pepper until smooth. Set aside.
2. Lay out tortillas. Evenly spread cream cheese mixture all over the tortillas. Evenly spread the cranberry sauce plus Craisins on top. Lay the sliced deli meat on top of the cranberry.
3. Tightly roll up and wrap each roll in saran wrap. Refrigerate for several hours before cutting.
4. Cut the very outside pieces off so the rolls will all be the same size (and eat yourself!). Cut into 6 to 8 even pieces per roll.