

CUT 

Pantry Pinwheels



Where service *and savings* matter.

SERVINGS: 30

INGREDIENTS:

NUTRITIONALS

Nutritional analysis per serving:
calories 40, calories from fat 15,
total fat 2g, saturated fat 1g,
cholesterol 5mg, sodium 75mg,
total carbohydrate 5g, dietary fiber
<1g, sugars 0g, protein 2g, vitamin
A 2%, vitamin C 2%, calcium 2%,
iron 2%

4 – (6 to 8 inch) flour tortillas
1 – (8 ounce) package cream cheese
¼ cup Your Favorite Salsa
1 cup black beans or kidney beans, rinsed and drained
1 – (2 ¼ ounce) can sliced black olives
1 – (2 ounce) jar pimentos, drained
4 large lettuce leaves

DIRECTIONS:

In a medium bowl, mix cream cheese and salsa together until well combined and smooth.

Roll out 4 squares of plastic wrap. Place the tortillas on the plastic wrap and spread the cream cheese mixture over the surface of each tortilla. Top with kidney beans, olives, pimentos and lettuce leaves.

Roll each tortilla up in jelly roll fashion and cover tightly with the plastic wrap. Chill until ready to serve. Cut into 1 inch slices just before serving.