

Veggie Pinwheels

Serves: 40 pinwheels Print

Ingredients:

- 8 oz whipped cream cheese
- 2 tbsp sour cream
- 2 tsp lemon juice
- ½ tsp dried chives
- ½ tsp dried parsley
- ½ tsp garlic powder
- ¼ tsp salt
- ¼ tsp dill weed
- ¼ tsp onion powder
- ¼ tsp pepper
- ¼ tsp paprika
- 1 cup red, orange, and/or yellow bell pepper, finely diced
- 1 cup matchstick carrots
- 1 cup broccoli florets, finely chopped
- 1 cup cauliflower florets, finely chopped
- 1 cup cucumber, finely diced
- 4 green onions, finely chopped, light and dark green parts only
- 4 large spinach herb tortillas

Directions:

1. Make the ranch cream cheese: To a mixing bowl, cream cheese, sour cream, lemon juice, chives, parsley, garlic powder, salt, dill, onion powder, pepper, and paprika. Mix well to combine.
2. Prepare the veggies: To a separate mixing bowl, add bell pepper, carrots, broccoli, cauliflower, cucumber, and green onion. Toss to combine.
3. Assemble the wraps: Spread the cream cheese mix all over the surface of the tortillas, evenly divided. Top the cream cheese with the veggie mix, dividing evenly between the wraps. Starting at the end closest to you, tightly roll the tortilla like a sushi roll. Wrap each roll individually in plastic wrap, and refrigerate for at least 1 hour until set.
4. Remove wraps from plastic wrap. Cut wraps into roughly 3/4 inch slices (about 10 slices per wrap). Serve immediately!

Recipe notes:

*You can cut and serve these immediately without chilling them first. They're just a little looser when you cut them. They're delish either way.

*I used mini bell peppers so that I could have a combo of red/orange/yellow bell peppers without having to buy one of each.

*These are easiest to cut with a serrated knife. I actually use my cheese knife to cut them.