Mini Pepper Pinwheels

Grocery List

* 2 Large Tortillas

\*I used Pesto and Garlic to give added flavour but you could use any coloured tortilla.

* 325g (approx.1 1/3 C) Cream Cheese
* 3 Mini Peppers, seeded and diced

\*I tried to get one of each colour, (yellow, red, orange)

* 2 Green Onions, light and dark green parts, sliced
* 2 Tbsp. fresh Parsley, chopped
* Sea Salt / Black Pepper



Creamy, rich, cream cheese is freshened up by a variety of mini sweet peppers and green onion and chilled.

Prep Time: 15 Min

Chill Time: 2 Hours

1. Split the cream cheese between both tortillas. Spread from the middle and work out towards the edge. Once evenly spread, sprinkle the onions, peppers, and parsley evenly between both tortillas.
2. Season each with sea salt / black pepper.
3. Start from the bottom and roll towards the other end gently pressing down on the roll with each fold to compress it.
4. Roll up in tinfoil and place in the fridge to cool for approximately 2 hours before slicing into.
5. Makes approximately 16.