

Summer Pinwheels

*Chef Alyssa - Aldi Test Kitchen
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*1 package (8 ounce) cream
cheese, softened
1 tablespoon Dijon mustard
1 tablespoon mayonnaise
1 teaspoon crushed red
pepper
1 teaspoon parsley flakes
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
1/2 cup Swiss cheese block
8 tortillas
2 cups organic arugula
2 packages (7 ounce ea)
black forest ham slice
2 packages (7 ounce ea)
oven roasted turkey*

In a medium bowl, using an electric mixer, beat the cream cheese, mustard, mayonnaise, crushed red pepper, parsley, salt and pepper until smooth. Add the Swiss cheese. Combine thoroughly.

Evenly distribute the cheese mixture among the eight tortillas. Spread evenly to cover the entire surface.

Leaving 1/2-inch around the edge of each tortilla, top with 1/4 cup of arugula, a layer of ham and then a layer of turkey.

Tightly roll the tortillas. Wrap in foil and place in the refrigerator for 30 minutes or overnight.

Remove from the refrigerator and remove the foil. Slice into 1/2-inch pieces. Discard the ends.

TIP:

For a twist, place the foil-wrapped tortilla on a medium-high grill and cook for 4 to 5 minutes each side. Carefully unwrap and slice.

Per Serving (excluding unknown items): 2855 Calories; 136g Fat (43.0% calories from fat); 79g Protein; 328g Carbohydrate; 19g Dietary Fiber; 289mg Cholesterol; 5181mg Sodium. Exchanges: 21 1/2 Grain(Starch); 4 Lean Meat; 24 Fat; 0 Other Carbohydrates.