



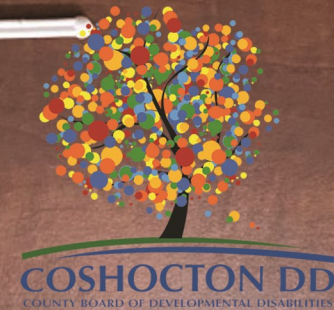
Easy Pinwheel Sandwiches



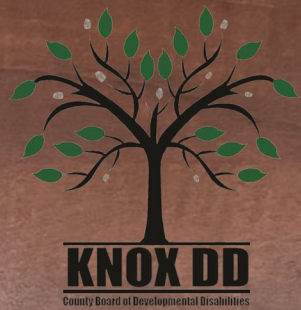
Prep: 15 Min

Total: 45 Min

Calories: 225 per Pinwheel



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Ingredients

- Low Carb Tortilla
- Turkey
- Mozzarella
- Low Fat Cream Cheese
- Ranch Dressing Packet
- Lettuce
- Tomato
- Red Bell Pepper
- Cucumber
- Red Onion

Watch Along

To watch how to make this yummy meal, check us out on YouTube!



Share With Us

We'd love to see what you create! Share pictures of your creations!



1. Wash & Chop Veggies

Make sure you wash all the vegetables you would like to add to your pinwheel sandwiches really well. Cut them into small, bite sized pieces.



4. Add Cheese & Turkey

Add some cheese slices around the entire tortilla. On top of that, add turkey slices.



7. Refrigerate

Wrap your pinwheel up and place it into the refrigerator for at least 15-30 minutes to firm up.



2. Make Dressing

Combine softened Low Fat Cream Cheese with a packet of Ranch Dressing powder. You could also use Greek Yogurt if you'd like!



5. Add Veggies

Cover your turkey and cheese with any veggies you like! It helps if you keep the veggies close together to make it easier to roll up later!



8. Slice & Enjoy!

Now it's time to cut it up! It's easiest to cut if you start from the center and work your way out.



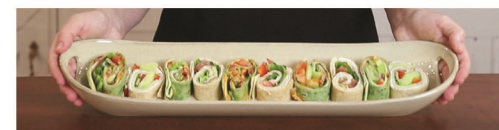
3. Spread Dressing

Spread your Cream Cheese mixture onto a Low Carb tortilla. Go almost to the edge on the whole thing!



6. Roll Your Pinwheel

Start at the end closest to you and roll up your pinwheel! Try to wrap it tightly and smooch in all your fillings as you roll. It's okay to ask for help on this step if you need it!



Switch it up!

Another yummy option is to use a spinach wrap, hummus and lots of fresh veggies! Feel free to be creative and make it with whatever you like!