

# CHICKEN AVOCADO PINWHEELS



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
764532	Avocados, cubed	2
486860	Lime, juiced	1
864091	Cooked Boneless Skinless Chicken Breasts, shredded	2 cups
671332	Red Bell Pepper, chopped	1
790220	Small Red Onion, chopped	½ onion
606952	GFS® Mexican Cheese Blend	1 cup
823931	Sour Cream	2 Tbsp.
Market Item	Chives, finely chopped	1 Tbsp.
713370	Gran Sazon® 12 Inch Pressed Flour Tortillas	4 tortillas

## Preparation Instructions

*Wash hands.*

In a medium bowl, combine avocado and lime juice. Mash together until only small chunks of avocado remain.

Add chicken, bell pepper, red onion, cheese, sour cream and chives. Stir until evenly combined.

Spread a thin layer of the chicken avocado mixture onto a large tortilla, leaving a small border around the edges. Roll the tortilla up tightly, then cut off the edges and slice into 1" rolls. Repeat with remaining ingredients.

Serve cold or at room temperature.

# BACON AND TURKEY PINWHEELS



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
275362	Gordon Choice® Whipped Cream Cheese	8 oz.
766130	Gordon Choice Ranch Dressing Mix	1 Tbsp
411841	GFS® Mild Cheddar Cheese	1 cup
512109	Whole Milk	1-2 Tbsp
790220	Small Red Onion, chopped	½ onion
357220	GFS Bacon Crumbles	3 oz.
833592	GFS Hardwood-Smoked Turkey Breast, thinly sliced	½ lb
Market Item	Chives, finely chopped	1 Tbsp.
713370	Gran Sazon® 12 Inch Pressed Flour Tortillas	4 tortillas

## Preparation Instructions

*Wash hands.*

Mix softened cream cheese with the ranch powder, cheddar cheese, 1-2 Tbsp milk, and bacon until well combined.

Spread about 2 tablespoons of the cream cheese mixture evenly on each tortilla, leaving a small border around the edges. Then lay 3-4 slices of turkey breast flat on top of the cheese mixture to cover in a single layer.

Roll the tortilla up tightly. Refrigerate for about 30 minutes to firm up the softened cheese. Cut off ends of tortilla roll and cut into 1-inch slices.

# ITALIAN PINWHEELS



## Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
275362	Gordon Choice® Whipped Cream Cheese	8 oz.
428574	Trade East® Italian Herb Seasoning	1 Tbsp
466220	GFS® Crinkle-Cut Banana Pepper Rings	¼ cup
134602	Roasted Red Peppers, chopped	¼ cup
776250	Primo Gusto® Smoked Genoa Salami, sliced	½ lb.
680656	GFS Virginia Baked Ham, sliced	½ lb.
833592	GFS Hardwood-Smoked Turkey Breast, thinly sliced	½ lb.
776221	Primo Gusto Sliced Pepperoni	½ lb.
726532	GFS Natural Provolone Cheese, sliced	8 slices
184810	Roma Tomatoes, thinly sliced	1 large
735787	Lettuce	½ cup
713370	Gran Sazon® 12 Inch Pressed Flour Tortillas	4 tortillas

## Preparation Instructions

*Wash hands.*

In medium bowl, combine cream cheese, banana peppers, roasted red peppers, and Italian seasoning. Mix until all ingredients are combined.

Spread about three tablespoons of cream cheese mixture onto a tortilla. On top of the mixture, place ham, salami, pepperoni, and Provolone cheese, leaving a small border around the edges. Top with two slices of tomato and a few pieces of lettuce.

Roll the tortilla up tightly. Refrigerate for about 30 minutes to firm up the softened cheese. Cut off ends of tortilla roll and cut into 1-inch slices.

# VEGGIE PINWHEELS



## Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
870240	Hummus	1 cup
532312	Cucumber, thinly sliced	1
184810	Roma Tomatoes, thinly sliced	1
147192	Green Bell Pepper, thinly sliced	1
198498	Carrots, shredded	1 cup
790220	Small Red Onion, thinly sliced	½ onion
735787	Lettuce	½ cup
713370	Gran Sazon® 12 Inch Pressed Flour Tortillas	4 tortillas

## Preparation Instructions

*Wash hands.*

Spread hummus on tortillas. Add layers of cucumber, tomato, bell pepper, carrots, onions, and lettuce, leaving a small border around the edges.

Roll the tortilla up tightly. Refrigerate for about 30 minutes to firm up the hummus. Cut off ends of tortilla roll and cut into 1-inch slices.