

Fiesta Pinwheels

Serves: 6

Ingredients:

Tortillas:

6 -8" soft flour tortillas
8 ounce sour cream
 $\frac{1}{4}$ cup chopped fresh cilantro
 $\frac{1}{2}$ teaspoon chili powder

Vegetable Filling:

$\frac{1}{3}$ cup whole kernel corn
 $\frac{1}{2}$ cup red onion, chopped
 $\frac{1}{3}$ cup green bell pepper, chopped
 $\frac{1}{3}$ cup red bell pepper, chopped
1 can (16 ounce) black turtle beans, drained
1 tablespoon jalapeno peppers, diced



Directions:

Tortillas:

Soften tortillas and cream cheese by resting at room temperature for 10 minutes. Mix cream cheese with cilantro and chili powder in a small bowl. Spread on tortillas.

Vegetable Filling:

Mix all ingredients together in a mixing bowl.

Assemble Pinwheels:

Sprinkle about $\frac{1}{2}$ cup of the vegetable filling over most of the tortilla, leaving about a third of the tortillas with just cream cheese. Roll up the tortilla, starting from the end covered with the vegetable mixture and moving toward the cheese-only side. Wrap in plastic wrap and, for best results, refrigerate for at least $\frac{1}{2}$ hour before slicing into $\frac{3}{4}$ rounds (about 6 pieces). Garnish with cilantro.