



Spicy Turkey and Cranberry Pinwheels

Savannah · 30/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

32

Description

Wow your holiday guests this year with these festive spicy turkey and cranberry pinwheels Roll turkey cheese and cranberry salsa together to create colorful and delicious finger food This recipe can easily be halved

Ingredients

- - 1 (12 ounce) package fresh cranberries - 4 green onions
- chopped - 2 small jalapeño peppers
- stemmed and chopped - ½ cup chopped fresh cilantro - ¼ cup white sugar - 1 tablespoon lime juice - 8 ounces cream cheese
- softened - 8 ounces shredded sharp Cheddar cheese - 4 (12 inch) spinach flour tortillas - 32 thin slices turkey lunch meat

Instructions

1. Combine cranberries
2. green onions
3. jalapeños
4. and cilantro in the bowl of a food processor; pulse until finely chopped. Transfer to a bowl; stir in sugar and lime juice. Cover bowl and refrigerate salsa for 1 hour. Combine cream cheese and Cheddar cheese in a bowl; spread evenly on tortillas to cover. Spread 1/4 cup cranberry salsa on half of each tortilla; layer 8 slices turkey over salsa. Roll up each tortilla tightly
5. starting on ends with turkey and cranberry salsa. Cut into 1-inch pieces using a serrated knife. Serve immediately or refrigerate until ready to serve.