



VEGGIE TORTILLA PINWHEELS

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EACH BATCH SERVES 8 TO 10.

INGREDIENTS	X1	X2	X3	X4
Gluten free flour style tortillas, teff or other	10	20	30	40
Gluten & dairy free cream cheese substitute	8 ounces	16 ounces	24 ounces	32 ounces
Dry parsley flakes	1 tablespoon	2 tablespoons	3 tablespoons	1/4 cup
Ground black pepper	1 1/8 teaspoon	2 1/4 teaspoons	3 3/8 teaspoons	4 1/2 teaspoons
Dry garlic granules	1 1/4 teaspoon	2 1/2 teaspoon	3 3/4 teaspoons	5 teaspoons
Dry minced onion	1 1/4 teaspoon	2 1/2 teaspoon	3 3/4 teaspoons	5 teaspoons
Salt	1 teaspoon	2 teaspoons	1 tablespoon	4 teaspoons
Canned black olives, chopped	2.25 ounces	4.5 ounces	6.75 ounces	9 ounces
Chopped celery	1/2 cup	1 cup	1 1/2 cup	2 cups
Green or red bell pepper, chopped	1/2 cup	1 cup	1 1/2 cup	2 cups
Bunches green onions, thinly sliced	1	2	3	4
Red pepper flakes	1 teaspoon	2 teaspoons	1 tablespoon	4 teaspoons
Cooked and crumbled gluten free bacon	1/4 cup (about 4 strips)	1/2 cup (about 8 strips)	3/4 cup (about 12 strips)	1 cup (about 16 strips)

Mix dairy free cream cheese substitute, parsley, pepper, garlic, onion, and salt together until well blended. Add in rest of ingredients and mix in food processor on low speed until well blended.

Using a baker's spatula, spread medium amount of mixture onto one gluten free flour-style tortilla – be sure to smooth it out! Roll tortilla into a “wrap-up” and cover with plastic wrap. Continue with rest of tortillas, wrapping each in plastic wrap individually. Place in gallon freezer bag. Freeze.

To serve: Thaw in refrigerator until ready to serve. Remove from refrigerator and remove plastic wrap from each wrap-up. Cut width-wise into pinwheels and place on serving platter or tray.