



Salami Pinwheels

4-6 Azteca® Flour Tortillas*
1 pkg. (8 oz.) cream cheese, softened
thin-sliced salami
dill pickle slices

Remove tortillas from refrigerator. Let stand at room temperature until soft and flexible (about 15 minutes). Spread softened cream cheese on one side of each tortilla. Place 2-3 slices of salami and 3-4 pickle slices down center of tortilla, overlapping where necessary. Roll up tortilla as tightly as possible. Wrap individually in plastic wrap. Refrigerate at least one hour or overnight. To serve, slice rolls into 1-inch pieces.

Makes 20-30 pinwheels.