

## Salami Pinwheels



Create a delicious tortilla appetizer or snack that looks as good as it tastes.

### Ingredients

4-6 Azteca® Flour Tortillas \*

Thin sliced salami

1 package (8 oz.) cream cheese, softened

Dill pickle slices

### Directions

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.