

Mexican Tortilla Pinwheels: A Tasty and Easy Appetizer

The Evolution of Pinwheel Appetizers



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30 min

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INGREDIENTS

1 (8 ounce) package cream cheese, softened (full-fat brick style recommended)
1/2 cup sour cream
1 (1 ounce) packet taco seasoning mix (or 2 tablespoons homemade taco seasoning)
1/2 cup salsa, mild or medium (your favorite store-bought or homemade)
1/2 cup shredded sharp cheddar cheese (or Colby Jack)
1/4 cup finely diced red bell pepper
1/4 cup finely diced green chilies (from a can, drained, optional for mild heat)
Optional: 1/4 cup chopped fresh cilantro
6-8 large (10-inch) flour tortillas (soft taco or burrito size)
1/2 cup cooked, crumbled ground beef (seasoned with taco seasoning)
1/2 cup cooked, shredded chicken (like rotisserie chicken)
1/2 cup rinsed and drained black beans, mashed slightly

DIRECTIONS

1. Let's get these tasty : Mexican Tortilla Pinwheels rolling!
2. Prepare : Cream Cheese Filling: In a large mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy. Beat in the sour cream and taco seasoning mix until well combined.
3. Add : Flavorings & Mix-ins: Stir in the salsa, shredded cheddar cheese, finely diced red bell pepper, and drained green chilies (if using). If using optional cooked ground beef, shredded chicken, or mashed black beans, stir them in now. If using fresh cilantro, stir it in.
4. Chill : Mixture (Crucial!): Cover the bowl tightly with plastic wrap and refrigerate for at least 30 minutes, or until the mixture is firm enough to spread easily. This chilling step is absolutely crucial for easy spreading and rolling without tearing the tortillas.
5. Prepare : Tortillas: Lay one large flour tortilla flat on a clean work surface.
6. Spread : Filling: Spread about 1/2 to 3/4 cup of the chilled cream cheese filling evenly over the entire surface of the tortilla, going all the way to the edges.
7. Roll : Up: Starting from one edge, tightly roll up the tortilla into a log. Roll as tightly as possible to ensure compact pinwheels.
8. Wrap & : Chill (Again!): Tightly wrap each rolled tortilla log in plastic wrap. Place the wrapped logs in the refrigerator for at least 1 hour, or up to 4 hours, to allow the filling to firm up completely.

This is essential for clean slices.

9. **Slice & : Serve:** When ready to serve, unwrap each chilled tortilla log. Using a very sharp knife, slice the log into 1/2-inch thick pinwheels. Arrange the pinwheels cut-side up on a serving platter. Serve immediately.

SWAPS & NOTES

Cream Cheese: Use full-fat brick-style cream cheese for the best firm texture and rich flavor.

Ensure it's completely softened to room temperature for a

smooth, lump-free filling.

Taco Seasoning: A store-bought packet is convenient, but you can easily make your own mix of chili powder, cumin, paprika, onion powder, garlic powder, and oregano.

Mild, medium, or even a spicier one.

TIPS FOR SUCCESS

Softened Cream Cheese: This is the most important tip!

It ensures your filling is smooth and lump-free.

Chill Filling & Rolled Logs: Do not skip the chilling steps!

A firm filling is key for easy spreading and tight rolls.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mexican-tortilla-pinwheels-a-tasty-and-easy-appetizer/>