

## Mexican Tortilla Pinwheels: Your Go-To Easy No-Bake Appetizer

When it comes to entertaining, or just needing a quick, flavorful snack,



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 8 large (burrito-sized) flour tortillas
- 8 oz cream cheese, softened
- 1/2 cup sour cream (or plain Greek yogurt)
- 1 packet (1 oz) taco seasoning mix
- 1/2 cup finely shredded cheddar cheese (or Mexican blend)
- 1/4 cup finely diced red bell pepper
- 1/4 cup finely diced green chilies (canned, drained)
- 2 tablespoons chopped fresh cilantro

### DIRECTIONS

- 1. Prepare the : Cream Cheese Mixture:** In a medium-sized mixing bowl, combine the softened cream cheese, sour cream, and taco seasoning mix. Use an electric mixer or a sturdy spoon to beat until the mixture is completely smooth and well combined.
- 2. Add : Fillings:** Fold in the finely shredded cheddar cheese, diced red bell pepper, diced green chilies, and chopped fresh cilantro. Mix gently until all ingredients are evenly distributed throughout the cream cheese mixture.
- 3. Spread the : Tortillas:** Lay one flour tortilla flat on a clean work surface. Spread about 1/4 to 1/3 cup of the cream cheese filling evenly over the entire surface of the tortilla, almost to the edges. Ensure an even layer for consistent flavor in every bite.
- 4. Roll : Tightly:** Starting from one edge, tightly roll the tortilla into a firm cylinder. The tighter you roll, the better the pinwheels will hold their shape. Repeat with the remaining tortillas and filling.
- 5. Chill:** Once all tortillas are rolled, wrap each tightly in plastic wrap. Place them in the refrigerator and chill for at least 1 hour. Chilling is crucial as it helps the filling firm up, making the pinwheels much easier to slice neatly without squishing. For best results, chill for 2-4 hours, or even overnight.
- 6. Slice and : Serve:** Once thoroughly chilled, unwrap each rolled tortilla. Using a sharp knife, slice the rolls into 1/2 to 3/4-inch thick pinwheels.
- 7. Enjoy:** Arrange the Mexican Tortilla Pinwheels on a platter and serve immediately.

## SWAPS & NOTES

**Tortillas:** Large flour tortillas are essential for easy rolling.

Whole wheat or gluten-free tortillas can be used.

**Cream Cheese & Sour Cream:** Ensure cream cheese is softened to room temperature for easy mixing.

Plain Greek yogurt can be swapped for sour cream for a lighter option.

### TIPS FOR SUCCESS

**Softened Cream Cheese:** This is vital!

Cold cream cheese will be lumpy and hard to spread.

**Finely Dice Veggies:** Small pieces ensure the pinwheels roll smoothly and don't create bulges.

**Roll Tightly:** The tighter the roll, the better the pinwheels will hold their shape when sliced.

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

Original recipe: <https://chefmaniac.com/mexican-tortilla-pinwheels-your-go-to-easy-no-bake-appetizer/>