

Italian Pinwheels: The Perfect Make-Ahead Party Appetizer

Italian Pinwheels: A Delicious, Make-Ahead Appetizer



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

- 8 oz cream cheese, softened
- 1/4 cup chopped roasted red peppers (jarred)
- 1/4 cup chopped black olives
- 2 tablespoons chopped fresh basil
- 1 tablespoon Italian seasoning
- 1/4 cup grated Parmesan cheese
- Salt & pepper to taste
- 4 large flour tortillas
- 8 slices provolone cheese
- 8 slices salami
- 8 slices pepperoni
- 4 slices deli ham

Swaps and Notes:

Cream Cheese: Using full-fat cream cheese is key to the richness and creaminess of the filling. Ensure it is softened to room temperature for a smooth, lump-free mixture.

Tortillas: Large flour tortillas are the perfect base for these pinwheels. You can also use a flavored tortilla, such as spinach or sun-dried tomato, for a different color and flavor.

Meats and Cheeses: The combination of salami, pepperoni, ham, and provolone cheese is a classic. You can easily swap the meats for other deli meats like turkey or roast beef, and other cheeses like mozzarella or cheddar.

Herbs and Seasoning: Fresh basil and Italian

seasoning are what give the cream cheese mixture its classic Italian flavor. You can also add other fresh herbs like parsley or a pinch of red pepper flakes for a little kick.

Add-ins: This is a very flexible recipe. You can add other ingredients to the cream cheese mixture, such as some diced artichoke hearts, sun-dried tomatoes, or a little bit of finely chopped onion.

Instructions:

Prepare the Cream Cheese Mixture: In a medium-sized bowl, mix together the softened cream cheese, chopped roasted red peppers, chopped black olives, chopped fresh basil, Italian seasoning, and grated Parmesan cheese.

Season: Season the mixture with a pinch of salt and pepper to taste.

Assemble: Lay the four large flour tortillas flat on a clean surface. Spread the cream cheese mixture evenly over each tortilla, leaving a small border around the edges.

Layer the Toppings: Layer the provolone cheese, salami, pepperoni, and deli ham evenly over the cream cheese mixture on each tortilla.

Roll and Refrigerate: Tightly roll each tortilla into a log. Wrap each log in plastic wrap and refrigerate for at least 1 hour, or until they are firm.

Slice and Serve: Before serving, unwrap the tortillas and use a sharp knife to slice them into 1-inch thick pinwheels.

Tips for Success:

Soften the Cream Cheese: Ensure your cream cheese is at room temperature and softened before you use it. This will help you create a smooth, easy-to-spread mixture.

Roll Tightly: Rolling the tortillas tightly is crucial. This will ensure that the pinwheels hold their shape and don't fall apart when you slice them.

Refrigerate: The refrigeration step is essential. It allows the cream cheese to firm up and the flavors to meld together, which makes slicing the pinwheels clean and easy.

Use a Sharp Knife: A sharp knife is key to slicing the pinwheels cleanly. A dull knife will squish the rolls and make them look messy.

Serving Suggestions and Pairings:

Nutritional Information:

Storage and Leftover Tips:

Final Thoughts:

DIRECTIONS

1. **Prepare the :** Cream Cheese Mixture: In a medium-sized bowl, mix together the softened cream cheese, chopped roasted red peppers, chopped black olives, chopped fresh basil, Italian seasoning, and grated Parmesan cheese.
2. **Season:** Season the mixture with a pinch of salt and pepper to taste.
3. **Assemble:** Lay the four large flour tortillas flat on a clean surface. Spread the cream cheese mixture evenly over each tortilla, leaving a small border around the edges.
4. **Layer the :** Toppings: Layer the provolone cheese, salami, pepperoni, and deli ham evenly over the cream cheese mixture on each tortilla.
5. **Roll and : Refrigerate:** Tightly roll each tortilla into a log. Wrap each log in plastic wrap and refrigerate for at least 1 hour, or until they are firm.
6. **Slice and : Serve:** Before serving, unwrap the tortillas and use a sharp knife to slice them into 1-inch thick pinwheels.
7. **Tips for Success:** **Soften the Cream Cheese:** Ensure your cream cheese is at room temperature and softened before you use it. This will help you create a smooth, easy-to-spread mixture.
8. **Roll :** **Tightly:** Rolling the tortillas tightly is crucial. This will ensure that the pinwheels hold their shape and don't fall apart when you slice them.
9. **Refrigerate:** The refrigeration step is essential. It allows the cream cheese to firm up and the flavors to meld together, which makes slicing the pinwheels clean

and easy.

10. Use a : Sharp Knife: A sharp knife is key to slicing the pinwheels cleanly. A dull knife will squish the rolls and make them look messy.
11. Serving Suggestions and Pairings: These Italian Pinwheels are perfect as a party appetizer, a light lunch, or a quick snack. They pair beautifully with a simple side salad or a bowl of olives.
12. For a drink pairing, a light-bodied red wine or a simple iced tea would be a great complement to the savory, cheesy flavors.
13. Nutritional Information: (Please note that this is an estimate and will vary based on specific brands and portion sizes)
14. This is a savory and delicious appetizer. The calories and fat come from the cream cheese, deli meats, and cheeses. While it is an indulgent treat, it's a wonderfully satisfying snack that is perfect for a special occasion or a fun get-together.
15. Storage and Leftover Tips: Leftovers of these pinwheels are fantastic! Store any remaining portions in an airtight container in the refrigerator for up to 3 days. They are best served chilled.
16. Final Thoughts: This Italian Pinwheels recipe is a timeless classic for a reason. It's a comforting, delicious, and easy meal that is perfect for any occasion. The combination of a creamy, herbed filling and savory meats is simply irresistible. I hope you enjoy this effortless and delicious treat as much as I do!

SWAPS & NOTES

Cream Cheese : Using full-fat cream cheese is key to the richness and creaminess of the filling.

Ensure it is softened to room temperature for a smooth, lump-free mixture.

Tortillas : Large flour tortillas are the perfect base for these pinwheels.

You can also use a flavored tortilla, such as spinach or sun-dried tomato, for a different color and flavor.

TIPS FOR SUCCESS

Soften the Cream Cheese : Ensure your cream cheese is at room temperature and softened before you use it.

This will help you create a smooth, easy-to-spread mixture.

Roll Tightly : Rolling the tortillas tightly is crucial.

This will ensure that the pinwheels hold their shape and don't fall apart when you slice them.

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

Original recipe: <https://chefmaniac.com/italian-pinwheels-the-perfect-make-ahead-party-appetizer/>