

## Mexican Chicken Pinwheels: A Sweet, Savory, and Creamy Snack

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**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 1 (8 oz) block cream cheese, softened
- 1/2 cup sour cream
- 1 cup cooked chicken, shredded
- 1/2 cup salsa (your favorite kind)
- 1/4 cup finely chopped red onion
- 1/4 cup chopped fresh cilantro
- 1 tbsp taco seasoning mix
- 4 large flour tortillas (burrito size)

#### Swaps and Notes:

**Cream Cheese:** Make sure your cream cheese is completely softened to room temperature. This is crucial for a smooth, lump-free filling.

**Chicken:** You can use leftover roasted chicken, rotisserie chicken, or simply boil and shred a couple of chicken breasts.

**Salsa:** Use your favorite brand of salsa. You can use a mild, medium, or hot salsa, depending on your preference.

**Tortillas:** Large flour tortillas are the perfect size for these pinwheels. You can also use a whole-wheat or spinach tortilla for a different flavor.

**Add-ins:** For a little extra crunch, you can add some finely chopped bell peppers or a few slices of canned black olives.

#### Directions:

**Make the Filling:** In a large bowl, use a hand mixer or a stand mixer to beat the softened cream cheese

and sour cream until it is smooth and creamy.

**Combine:** Add the shredded chicken, salsa, finely chopped red onion, chopped fresh cilantro, and taco seasoning mix. Stir everything together until it is well combined.

**Spread the Tortillas:** Lay the tortillas out on a clean surface. Spread a generous, even layer of the chicken mixture over each tortilla, all the way to the edges.

**Roll:** Tightly roll each tortilla into a log. Wrap each log in plastic wrap and place them in the refrigerator for at least 30 minutes. This helps the pinwheels hold their shape when you slice them.

**Slice and Serve:** Once the logs are chilled, unwrap them and use a sharp knife to slice them into 1-inch thick pinwheels. Arrange them on a serving platter and serve immediately.

**Tips for Success:**

**Soften the Cream Cheese:** This is the most important step in this recipe. Don't skip it! It ensures a smooth, creamy filling that is easy to spread.

**Roll Tightly:** Roll the tortillas as tightly as you can. This prevents the pinwheels from falling apart when you slice them.

**Chill the Logs:** Chilling the rolled tortillas is a crucial step. It helps the filling set up and makes the pinwheels much easier to slice.

**Adjust the Spice:** You have full control over the heat! By using a mild or a hot salsa, you can make this as spicy or as mild as you like.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

**Calories:** Approximately 250 per pinwheel (based on 16 pinwheels)

**Protein:** 15g

**Fat:** 18g

**Carbohydrates:** 10g

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

**Final Thoughts:**

## DIRECTIONS

1. **Make the Filling:** In a large bowl, use a hand mixer or a stand mixer to beat the softened cream cheese and sour cream until it is smooth and creamy.
2. **Combine:** Add the shredded chicken, salsa, finely chopped red onion, chopped fresh cilantro, and taco seasoning mix. Stir everything together until it is well combined.
3. **Spread the Tortillas:** Lay the tortillas out on a clean surface. Spread a generous, even layer of the chicken mixture over each tortilla, all the way to the edges.
4. **Roll:** Tightly roll each tortilla into a log. Wrap each log in plastic wrap and place them in the refrigerator for at least 30 minutes. This helps the pinwheels hold their shape when you slice them.
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9. **Adjust the Spice:** You have full control over the heat! By using a mild or a hot salsa, you can make

this as spicy or as mild as you like.

10. **Serving Suggestions and Pairings:** These Mexican Chicken Pinwheels are a perfect appetizer on their own, but they also pair wonderfully with a variety of other dips and snacks. For a fun, interactive dinner, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is always a huge hit. They also pair wonderfully with a simple salad or a side of fresh fruit.
11. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
12. **Calories:** Approximately 250 per pinwheel (based on 16 pinwheels)
13. **Protein:** 15g
14. **Fat:** 18g
15. **Carbohydrates:** 10g
16. This is a rich and decadent appetizer, so it's best enjoyed as a special treat.
17. **Storage and Leftover Tips:** Leftover pinwheels can be stored in an airtight container in the refrigerator for up to 2 days. The tortillas may get a little soft over time, but the flavor will still be delicious.
18. **More Recipes You Will Love:** If you're a fan of simple, delicious and easy meals, you'll love some of my other creations. For a great weeknight dinner, my recipe for This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. For another great crowd-pleasing, easy meal, my These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners is always a huge hit. And for a great one-pan wonder, you can't go wrong with my recipe for These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast.
19. **Final Thoughts:** These Mexican Chicken Pinwheels are a recipe that is sure to become a new favorite in your home. It's a simple, savory, and incredibly delicious appetizer that is the perfect way to get a little bit of that party spirit on your plate.
20. I'd love to know what your favorite party appetizer is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

## SWAPS & NOTES

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This is crucial for a smooth, lump-free filling.

**Chicken:** You can use leftover roasted chicken, rotisserie chicken, or simply boil and shred a couple of chicken breasts.

**Salsa:** Use your favorite brand of salsa.

## TIPS FOR SUCCESS

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**Roll Tightly:** Roll the tortillas as tightly as you can.

This prevents the pinwheels from falling apart when you slice them.

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