

Buffalo Chicken Tortilla Pinwheels

#recipe

#food/cooking#

#food/side dish#

#food/party#

#people/Home Cooking Memories#

#need to make#

#needs nutrition info#

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Buffalo Chicken Tortilla Pinwheels Recipe - Home Cooking Memories

Ingredients

8 ounces cream cheese (softened)
1/2 cup hot wing sauce or cayenne pepper sauce
1/4 cup blue cheese (crumbled)
1 cup Colby-jack cheese (4 ounces, shredded)
1/4 cup green onions (finely chopped)
1 pound chicken breast (cooked and shredded)
5 large flour tortillas (approximately 10 1/2" diameter)

Process

In a bowl, beat cream cheese on low and add in sauce, blue cheese, Colby-jack cheese, and green onions. Beat until blended.

Stir shredded chicken into mixture by hand.

Spread approximately 3/4 cup of mixture on top of one of the tortillas. Roll up tortilla tightly, but without shifting the mixture too much. Repeat with remaining tortillas. Place rolled tortillas on a plate and cover with plastic wrap. Refrigerate for 2-4 hours.

Remove from refrigerator and unwrap. Slice each rolled tortillas in half and then each half into 3 slices, discarding ends. Place pinwheel slices on serving plate or tray.