

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter.

Caesar Pinwheels:

Add the shredded chicken, smashed croutons, Parmesan cheese and Caesar dressing to a medium mixing bowl. Using a silicone spatula, gently stir until everything is evenly coated in the dressing.

Lay two tortillas on the counter side by side. Using the silicone spatula, spread half of the chicken mixture across one whole tortilla, leaving a little section around the edge free from the chicken mixture. Repeat on the second tortilla.

Sprinkle half of the shredded lettuce, the tomatoes and if using, half of the bacon across the area of one tortilla with the chicken. Repeat on the second tortilla. Roll up each tortilla separately.

Place in the refrigerator until fully chilled, about an hour. Set the rolled-up tortillas on a cutting board and with adult assistance or supervision, cut each tortilla in half. Then cut each half in half again, for a total of 8 pinwheels. Place the pinwheels on a plate or platter and serve chilled.

Olive Caesar Pinwheels:

Place the cream cheese and tapenade in a small bowl. Stir with a spoon until thoroughly combined. Set the bowl with the cream cheese mixture to the side.

Add the shredded chicken, smashed croutons, Parmesan cheese and Caesar dressing to a medium mixing bowl. Using a silicone spatula, gently stir until everything is evenly coated in the dressing.

Lay two tortillas on the counter side by side. Using the silicone spatula, spread half of the cream cheese mixture across one whole tortilla, leaving a little section around the edge free from the cream cheese. Repeat on the second tortilla.

On top of one tortilla sprinkle half of the shredded lettuce and the tomatoes on top of the cream cheese mixture. Next, add dollops of the chicken mixture on top of the lettuce and tomatoes. Repeat on the second tortilla. Tightly roll up each tortilla separately.

Place in the refrigerator until fully chilled, about an hour. Set the rolled-up tortillas on a cutting board and with adult assistance or supervision, cut each tortilla in half. Then cut each half in half again, for a total of 8 pinwheels. Place the pinwheels on a plate or platter and serve chilled.

There are an endless amount of pinwheel possibilities! Try swapping ingredients to make something that's easy, delicious and made exactly like you like it; so jump in and get creative!

ENJOY!