



SESAME-GINGER SPRING ROLL PINWHEELS



Golden Tiger

A large flour tortilla filled with shiitake mushrooms, broccoli slaw, red bell pepper, cream cheese, sesame-ginger vinaigrette and crispy **Chicken Spring Rolls**, rolled and sliced into pinwheels. Yield: 2 Servings

Ingredients:

6 Each	Chicken Spring Rolls [#53959], Prepared According to Package Directions
2 Each	Flour Tortilla, Large
⅓ Cup	Cream Cheese
½ Cup	Broccoli slaw, Prepared
¼ Cup	Shiitake Mushrooms, Sliced
¼ Cup	Red Bell Pepper, Julienned
2 Tbsp.	Sesame Ginger Vinaigrette

Directions:

1. Place the flour tortillas on a flat work surface and spread the cream cheese evenly over it.
2. Spread the broccoli slaw, mushrooms and red bell pepper evenly over the top.
3. Drizzle with the sesame ginger vinaigrette.
4. Place 3 **Chicken Spring Rolls** in a line toward the front of each tortilla.
5. Carefully roll the tortilla up into a log, cut into equal pieces and serve.