

Tortilla Pinwheel Sandwiches (Club and Italian varieties)

Ingredients (Club)

- **Large Flour Tortillas** - Tortillas are a fun way to shake up your sandwiches!
- **Cream Cheese** - Tangy, creamy, and delicious! Set your cream cheese out for about 30 minutes before using to soften it up.
- **Sliced Ham** - Lunch meat or deli-style ham and turkey (*below*) is easiest to roll up.
- **Sliced Turkey** - Turkey adds extra protein to this classic combo!
- **Provolone or Swiss Cheese** - Pick your favorite.
- **Cooked Bacon** - There's nothing like the smell of bacon cooking.
- **Sliced Tomato** - Try one fresh out of the garden!
- **Romaine Lettuce** - Make sure to wash this and pat it dry.

Directions

1. **Start with cream cheese.** Spread 4 oz. of cream cheese over 2 large flour tortillas.
2. **Add the fillings.** Layer half the fillings in each tortilla: 4 slices of ham, 4 slices of turkey, 2 slices of provolone or Swiss cheese, 2 slices of bacon, ½ a tomato, and 2 Romaine lettuce leaves in each.
3. **Roll it up.** Starting at the bottom, tightly roll the tortillas. Poke sandwich toothpicks down the center to help it keep its shape. Cut into 1 to 1 ½-inch slices. Serve immediately or refrigerate for later.

Ingredients (Italian)

- **Large Flour Tortillas** - Tortillas are a fun way to shake up your sandwiches!
- **Cream Cheese** - Tangy, creamy, and delicious! Set your cream cheese out for about 30 minutes before using to soften it up.
- **Italian Dressing** - Use store-bought or try making your own.
- **Basil** - You can use fresh or dried basil. I like the tube style that is available in the produce section or the freezer pods if I can't find fresh basil.
- **Sliced Pepperoni** - Use less if you'd like a lighter sandwich.
- **Sliced Salami** - The more meat you add, the heavier they will be.
- **Provolone Cheese Slices** - This delicious cheese adds a mild salty flavor with a slightly sweet finish. Yum!
- **Black Olives** - These salty pieces balance out the creaminess of the cream cheese.
- **Romaine Lettuce** - Make sure to wash this and pat it dry.

Directions

1. **Prepare the cream cheese.** In a small bowl, mix 4 oz. of cream cheese with 2 tablespoons of basil and 3 tablespoons of Italian dressing.

2. **Spread it on the tortillas.** Using a knife or small spatula, spread the cream cheese mix evenly between two large, flour tortillas.
3. **Add the fillings.** Layer half the fillings in each tortilla: 8 slices of pepperoni, 8 slices of salami, 3 slices of provolone cheese, 10 sliced black olives, and 2 Romaine lettuce leaves on each. Try to center the ingredients.
4. **Roll it up.** Starting at the bottom, tightly roll the tortillas. Poke sandwich toothpicks down the center to help it keep its shape. Cut into 1 to 1 ½-inch slices. Serve immediately or refrigerate for later.

Notes:

- If you're using wet ingredients, create a moisture barrier (lettuce leaves work great) between them the tortilla. Tortillas don't usually "absorb" liquids, but occasionally, it can happen. You can also prep the ingredients the night before and store separately before assembly.
- When using lettuce, be sure to "completely" pat the leaves dry before using.
- After rolling sandwiches, wrap them in plastic wrap, and refrigerate for at least 30 minutes. The tortillas can be unruly and unroll when cutting. The refrigeration allows the ingredients to "gel" together.
- Wipe your knife blade clean between slices for a sharper looking, cleaner slices (pinwheels).
- Pinwheels can be stored up to 4 days in the refrigerator. Individually wrap them in plastic wrap, and then store in an airtight container.
- Pinwheels can also be frozen. Freeze individually on a baking sheet (minus and wet ingredients; ie., tomatoes, pickles, lettuce). If freezing tomatoes and pickles, make sure they are in the center of the pinwheel. DO NOT freeze lettuce. Once frozen, transfer to an airtight container, removing as much air as possible, as they are prone to freezer burn. For best results, thaw and eat within 2 months.

[Best Pinwheel Sandwiches \(13 Flavorful Ideas!\) - Bake It With Love](#)