

Chef at the Market – July 16, 2011

**Chef James Leedy, The Braided Main inside the Holiday Inn**

1900 Hilltop Drive, Redding, CA 96002 – (530) 949-0704

## **Vegetable Pinwheels**

12 servings

8 oz cream cheese

1 tsp chopped fresh garlic

1 Tbs Italian herb seasoning blend

1 ripe avocado, pitted and peeled

1 cup fresh spinach

1 ripe tomato, sliced thin

1 cucumber, sliced thin lengthwise

1 red or gold pepper, julienned

1 zucchini, sliced thin

2 – 14 or 16 inch tortillas, any flavor

1. Mix cream cheese, garlic, and herb seasoning until smooth and spreadable. Thin with a little milk if necessary.
2. Lay out tortillas and spread cream cheese mix evenly over both.
3. Place each vegetable, in order listed, on tortilla and leave a ½ inch area open on one side of tortilla for rolling.
4. Fold in sides of tortilla and roll like a burrito.
5. Slice in 6 equal slices and lay on side to see filling.

Enjoy!