



Roasted Green Chile Caesar Pinwheels

Prep time: Cook Time: Servings: 3

Appetizers/Sides/Snacks,Better For You,Breakfast/Brunch,Flour Tortillas,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Heat Pressed Flour Tortilla	10430		1 each
Roasted Poblano Peppers Skin And Seeds Removed And Chopped			2.5 oz.
Prepared Caesar Dressing			8 oz.
Romaine Lettuce		thinly sliced	4 oz.
Radicchio Lettuce		thinly sliced	1.5 oz.
Hand Picked Fresh Cilantro Leaves			1/4 cup
Crumbled Cotija Cheese			1.5 oz.
Roasted Corn Kernels			2.5 oz.
Peppered Smoked Bacon		cooked and chopped	2 oz.

Instructions

1. Place roasted peppers and Caesar dressing into a food processor or blender and process until smooth. Reserve for assembly and additional pinwheels.
2. Toss a ¼ cup of dressing with romaine, radicchio and cilantro and toss to combine. Next add remaining ingredients and toss again to combine. Lay the Mission® Flatbread on a work surface with the longest side facing you. Spread out evenly over entire Mission® Flatbread making sure to spread edge to edge, this will help with rolling and equal size pinwheels.
3. Begin at the bottom of the tortilla and roll tightly forward to form a cylinder. Slice into 12 equal pinwheel portions.

