



## Almond Butter Pinwheel

Prep time: Cook Time: Servings: 12

Entrees, Kids, Appetizers/Sides/Snacks, Breakfast/Brunch, Better For You, Smart Hearty Grains, Breakfast All Day, Plant-Based Preferences, Snacks & Shareables

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Smart Hearty Grains Tortilla	47087		12 Each
Almond Butter		prepared	3 cup
Almond Pieces		toasted	3/4 cup
Blueberry and Chia Jam		See Related Recipe	3 cup
Honey Yogurt Sauce		See Related Recipe	3 cup

## Instructions

1. To prepare one pinwheel, lay the tortilla on a clean work surface. Evenly spread 2 oz. almond butter, sprinkle 1tbsp. almond pieces, and drizzle with 2 oz. Blueberry and Chia Jam.
2. Begin at the bottom of the tortilla and roll tightly to form a cylinder. Slice into 12 equal pinwheel portions.
3. Serve with 2 oz. Honey Yogurt Sauce on the side for dipping.



# Blueberry and Chia Jam

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## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chia Seed			2 Oz.
Blueberry Jam			2 cup
Water			3/4 cup

## Instructions

- 1. Combine Chia, water, and blueberry jam and mix. Refrigerate overnight or until seeds have hydrated.
- 2. Store in refrigerator until ready to use.



# Honey Yogurt Sauce

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## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Honey			3 Fl. Oz.
Greek Yogurt			21 Fl. Oz.
Lemon Zest			3 Tbsp.

## Instructions

- 1. Combine Greek yogurt, honey, and lemon zest
- 2. Refrigerate until ready to use.

