

Green Chile Pinwheels

- (6) 1 dozen BUENO White Flour Tortillas (1/2) 1 T BUENO mexican seasoning salt
- 1/12 8 oz. packages cream cheese (1) 2 T BUENO garlic powder
- 1 13 oz. carton BUENO frozen green chile (1/2) 1 medium sized onion, finely minced

Soften cream cheese. Thaw and thoroughly drain excess water from chile, combine with cheese. Blend in remaining ingredients. Spread 1/8 inch thickness of mixture on each tortilla. Roll each tortilla and secure with toothpicks. Chill. Cut into 1/2 inch widths. One dozen tortillas will yield approximately 130 pinwheels. To vary fillings, divide chile and cheese mixture into three equal portions. Add chopped olive, pimientos, roasted pinon nuts, grated radishes, etc.

Contains enriched white flour, water, lard, leavening (baking powder), and salt.

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