

# Kids In The Kitchen

January, 2022

## Turkey & Cheese Sushi Sandwich Rolls



### INGREDIENTS (Per Student)

- 1 spinach tortilla or sandwich wrap
- 1 teaspoon cream cheese
- 1/2 cup shredded mozzarella cheese
- 4 slices Hillshire Farm® Turkey Breast Lunch Meat
- 1/4 cup shredded carrots
- 1/4 cup Ranch dressing optional

### INSTRUCTIONS

1. Cut edges of tortilla to make more of a square shape than a circle. Spread cream cheese along the far edge. It just needs to cover about 1/2" strip of tortilla.
2. Spread mozzarella evenly over tortilla, starting where the cream cheese ends and leaving about a two-inch strip on the end closest to you uncovered.
3. Arrange turkey slices on that uncovered strip closest to you and arrange carrots on top of the turkey.
4. Now it's time to roll! The key is to roll it very tight. Fold over the end with the turkey, and roll it tightly, squeezing it toward you as you fold/roll. Continue rolling and squeezing the tortilla,

finishing by pressing the rolled sandwich down so the cream cheese "glues" it closed.

5. Next, use a sharp knife to cut your roll into 1/2" pieces as shown.
6. Serve with ranch dressing for dipping if desired.

## RAINBOW VEGGIE PINWHEELS

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A rainbow of veggies and chicken are combined with ranch spread on a rolled tortilla to make healthy and delicious pinwheel sandwiches.

Prep Time: 15 minutes  
Cook Time: 10 minutes  
Total Time: 25 minutes

### INGREDIENTS

- 4 large tortillas
- 2/3 cup whipped cream cheese (can use light)
- 1 tablespoon dry ranch powder (you can also use store bought)
- 1/2 cup thinly sliced red bell pepper strips
- 1/2 cup thinly sliced carrot strips
- 1/2 cup thinly sliced yellow bell pepper strips
- 1/2 cup baby spinach leaves
- 1/2 cup shredded purple cabbage
- 1 cup cooked shredded chicken (optional)

### INSTRUCTIONS

1. Mix the cream cheese and ranch powder together until thoroughly combined.
2. Spread the cream cheese mixture evenly over the 4 tortillas.
3. Leaving a 1 inch border on all sides, lay out 2 tablespoons of each vegetable in rows across the tortillas; top with shredded chicken.
4. Roll up each tortilla tightly; if the ends don't stay shut you can add a bit more cream cheese to seal. Cut crosswise into pinwheels and serve.

### NOTES

**Make Ahead:** The pinwheels can be made the day before you plan to serve them. **Little Helpers:** The kids can actually make these themselves with your supervision, just give them a spoon or spatula to spread the cream cheese instead of a knife.