

PINWHEEL SANDWICHES



Total Time: 25 minutes



Servings: 40

Ingredients:

- 3/4 cup low-fat Greek yogurt
- 2 tablespoons ranch seasoning
- 8 (10") flour tortillas
- 8 oz sliced American or cheddar cheese
- 1 lb. deli-sliced baked ham
- 1 lb. deli-sliced turkey breast
- 16 butter lettuce leaves

Instructions:

1. In a small bowl, mix $\frac{3}{4}$ cup of low-fat Greek yogurt and 1 tbsp of ranch seasoning.
2. On a clean surface, lay the tortillas flat (flour or whole wheat of your choice). Spread each tortilla with 1 tablespoon of the Greek yogurt mixture (or hummus). Place 2 to 3 slices of cheese on the bottom two-thirds of each tortilla. Top the cheese with 2 slices each of baked ham and turkey breast. Top the meat with 2 to 3 lettuce leaves, tightly roll up, then slice using a "bear claw" motion.
3. To serve immediately, slice into 1" rounds and arrange on a platter. To make ahead, place seam side down on a baking sheet and refrigerate for up to 6 hours. Slice when ready to serve.

Recipe source:

<https://www.delish.com/cooking/recipe-ideas/a42060498/pinwheel-sandwich-recipe>