

Pesto and Sun-dried Tomato Pinwheels

Check out these bite-size, tasty pinwheels. Filled with Daiya dairy-free cheeses and Sprouts Basil Pesto, they're sure to be crowd pleasers. Recipe provided by our blogger friend, Kaylee, from Lemons and Basil.



- Ready In: **40 mins**
- Prep: **20 mins**
- Cook: **20 mins**
- Servings: **6**

Ingredients

- 8 oz. Daiya Plain Cream Cheese
- 1 cup Daiya Mozzarella Shreds
- 2/3 cup Sun-dried tomatoes, drained and roughly chopped
- 1/2 cup Sprouts Organic Vegan Basil Pesto
- 1/2 cup Pecans, finely chopped
- 1 tsp. Garlic, minced
- 1/2 tsp. Black pepper
- 2 cups Fresh spinach, finely chopped
- 20 Fresh basil leaves
- 4 Tortillas

Directions

ENTER COOKING MODE

1. In a medium bowl, add both Daiya cheeses, sun-dried tomatoes, pesto, pecans, garlic, and black pepper. Stir until well combined.
2. Add spinach leaves to mixture and continue stirring until all ingredients are well mixed.
3. Lay out 4 large tortillas, divide cheese/pesto/tomato mixture evenly among the four tortillas, spreading in a thin layer until it coats the whole tortilla up to the outer edge. Tear and sprinkle approximately 5 large basil leaves over the tortillas.
4. Gently roll tortillas, keeping them fairly tight, then slice each into 8 pieces. Serve immediately or store in refrigerator for up to 3 days.