



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHICKEN CRANBERRY PINWHEELS

4 ounces cream cheese, softened	2/3 cup dried cranberries (Craisins)
1/3 cup mayonnaise	1/2 cup chopped toasted pecans
1 teaspoon Dijon mustard	1/3 cup crumbled feta cheese
3 cups shredded cooked chicken	Salt and pepper
1/4 cup finely chopped celery	4 large flour tortillas
2 green onions, sliced	

1. In a large bowl, combine shredded chicken, use a wooden spoon to stir together cream cheese, mayonnaise, and Dijon mustard until smooth.
2. Stir in the chicken, celery, green onion, dried cranberries, pecans and feta cheese.
3. Season to taste with salt and pepper.
4. Place flour tortillas on a microwave safe plate. Cover with a damp paper towel and microwave on high for 20 seconds.
5. Spread 1/2 of cream cheese mixture on each tortilla. Roll them up tightly and wrap in plastic wrap. Refrigerate for at least one hour.
6. Slice into 1-inch slices.