

Wasabi Ginger Chicken Salad Pinwheels

Serves 100

Ingredients:

4 each 13" Heat Pressed Flour Tortilla (10237)

9 oz. vol. Wasabi Cheese Spread (prepared)

1 lb. Rotisserie Chicken, shredded

4 oz. vol. Ginger Dressing (prepared)

12 oz. vol. Broccoli Slaw

10 oz. vol. Green Onions, thinly sliced

16 oz. vol. Mixed Greens

4 oz. vol. Yellow Bell Peppers, thinly sliced

Pickled Ginger, to garnish

Soy Sauce, to garnish

Wasabi, to garnish

Directions:

- 1. Spread 2 ¼ oz. of Wasabi Cheese Spread evenly over entire tortilla.
- 2. Toss chicken with ginger dressing.
- 3. Place 3 oz. of broccoli slaw in a single layer in the center of each tortilla. Top each with 2½ oz. green onions, 4 oz. mixed greens, 1 oz. yellow pepper and ginger chicken evenly over each tortilla.
- 4. Wrap and tightly roll pinwheel style, leaving open ended.
- 5. Cut off ends and cut into 1/8's. Discard ends.
- 6. Arrange on platter.
- 7. Garnish with pickled ginger, soy sauce and Wasabi.
- 8. Fills one medium platter.