

Mexican Street Corn Pinwheels

Serves: 8-10 people
Prep time: 20 minutes

1 (8 oz) package cream cheese, softened to room temperature
1/4 cup mayonnaise
1/4 cup sour cream or crema
2-3 tablespoons TABASCO® Sauce
1 tablespoon freshly squeezed lime juice
1 teaspoon smoked paprika
1 teaspoon garlic powder
1 teaspoon cumin
1/2 teaspoon salt, more or less to taste
1/4 cup cilantro, minced
1/2 tablespoon basil, minced
1/4 cup crumbled cotija
1/2 - 1 cup diced green pepper
1/2 - 1 cup diced red pepper
1 (5.5 oz) can sliced olives, drained
1 (15 oz) can corn, drained
2 La Banderita Mega Burrito Flour Tortillas

- Place cream cheese, mayo, sour cream, TABASCO® Sauce, lime juice, paprika, garlic powder, cumin, salt, cilantro, basil, and cotija into a large bowl.
- Mix, using a hand mixer, until smooth and creamy. Set aside.
- Place the tortillas side by side on a clean work surface.
- Spread the cream cheese mixture evenly over both tortillas.
- Place green pepper, red pepper, olives, and corn evenly over both tortillas.
- Roll gently but tightly (see video for visuals) to form two large rolls.
- Place rolled tortillas in fridge until firm, at least one hour.
- Slice into 1/2 inch - 1 inch rounds and serve!