**Beef and Cheese Pinwheels**

**Ingredients:**
- 12 ounces thinly sliced, lower sodium, deli roast beef
- 3 ounces light or reduced-fat, herb-flavored cream cheese
- 4 (7 or 8-inch) corn tortillas
- 2 cups spinach leaves (about 20 leaves)
- 1 (7 ounce) jar roasted red peppers, rinsed and drained

**Directions:**
1. Spread cheese evenly over one side of each tortilla.
2. Place deli roast beef over cheese leaving 1/2-inch border around edges.
3. Place spinach leaves over beef.
4. Arrange peppers down center, over spinach.
5. Roll up tightly and wrap in plastic wrap.
6. Refrigerate at least 30 minutes to overnight before serving.
7. To serve, cut each roll crosswise into 8 slices. Arrange cut side up on serving platter.

**Nutrition Facts**

- **Serving Size:** 2 rolls
- **Servings Per Container:** 6
- **Amount Per Serving:**
  - Calories: 180
  - Calories from Fat: 60
  - Total Fat: 6g
  - Saturated Fat: 2.5g
  - Trans Fat: 0g
  - Cholesterol: 40mg
  - Sodium: 130mg
  - Total Carbohydrate: 13g
  - Dietary Fiber: 2g
  - Sugars: 2g
  - Protein: 18g

- **Vitamin A:** 10%
- **Vitamin C:** 6%
- **Calcium:** 4%
- **Iron:** 20%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.*

- **Calories per gram:**
  - Fat: 9
  - Carbohydrate: 4
  - Protein: 4

**Prep time:** 20 minutes

**Refrigerate:** 30 minutes to 6 hours

**Serves:** 6

**Cost per Serving:** $.75

**Utensils Needed:**
- Knife

**Dinner Tonight!**

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