

Greek Tortilla Recipe **(Makes about 3 dozen finger foods) - Nannette Wilson**

*My source of inspiration--used different measurements: <https://www.yellowblissroad.com/greek-salad-pinwheels/>

Thought I better jot down my thoughts about the recipe.

**When I am experimenting I do not always write down the exact measurements as I go by taste.

Flour Tortillas I used about 5 – 8 inch size (to make pliable can use a damp paper towel & “nuke” about 5-10 sec)

Base Recipe which can be mixed up the night before and refrigerated.

1- 8 oz pkg “lite” cream cheese

1 - 8 oz container of garden vegetable cream cheese spread

2-3 Tbsp Plain Greek Yogurt (I used Chobani brand) you could use sour cream

? about ½ pkg Ranch Salad Dressing & Recipe mix (I used Great Value-Walmart brand)

2 cloves of fresh garlic, minced

½ C washed and dried **fresh (curly)** parsley, chopped fine (some people use lettuce but it can get juicy)

You could add some chopped fresh, or use dried, oregano

Think about what you would use in a Greek salad for ingredients you choose

3 Roma Tomatoes- seeds removed , chopped (**keep in separate dish & use paper towel to absorb any liquid**)

½ English Cucumber (scoop out seeds) chopped fine (**keep in separate dish & use paper towel to absorb any liquid**)

¼ Red Onion, chopped fine

?10-12 seeded Kalamata olives , chopped fine – (**blot off excess moisture with paper towel**)

? 4 oz Feta cheese, crumbled (because it is salty I did not use any additional salt)

Some recipes call for about 1 Tbsp fresh lemon juice or fresh dill. I did not use any.

Combine red onions, Kalamata olives, feta cheese and adjust any seasonings you prefer to the “Base Mixture”.

Spread the filling to within an 1/8 inch of the edge of the tortilla. Sprinkle the tomatoes & cucumbers on top of the filling. Roll up jelly roll style. Wrap tightly with cling wrap. Refrigerate at least 2 hours. Use serrated knife to cut the tortilla rolls about ½ wide. Arrange on platter. I used violas from my garden for decoration around the platter, but you could probably use curly parsley. Use waxed paper if stacking layers. Refrigerate any leftover filling which is great on Bagels or Crusty bread. Bon Appetit