



**Cooking  
in the  
Kitchen  
at Olums**

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## **Cherry & Blue Cheese Pinwheels**

Serves 12

### Ingredients:

- 8 oz. light cream cheese, softened
- 1 cup crumbled blue cheese
- 1/3 cup green onions/scallions, finely chopped (approx. 3 stalks)
- 1 1/2 cups dried cherries
- 4 small whole grain tortillas (or 2 large tortillas)

### Directions:

1. In a small bowl, whip the cream cheese, until fluffy.
2. Lightly mix in the blue cheese, scallions, and cherries.
3. Spread the mixture evenly over the tortillas, and tightly roll the tortilla up.
4. Roll each tortilla in plastic wrap and refrigerate at least 1 hour to firm up.
5. Cut into 1/2" – 3/4" slices and serve.

*Serving Suggestion: Garnish with some reserved chopped dark green scallion tops.*