

Cajun Chicken Pinwheels

Submitted by: Jeff Corrigan, Atlanta, GA



30 to 45 Appetizers

- 2 Pilgrim's Pride boneless, skinless, split chicken breasts (about 1 pound), cut into bite-size pieces
- 2 teaspoons Creole or Cajun seasoning
- 1 teaspoon seasoned salt
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon black pepper
- 1/3 cup peanut or vegetable oil
- 12 ounces cream cheese, softened
- 1/3 cup chopped, pitted black olives
- 3 tablespoons diced onion
- 1/4 cup each diced red and green bell pepper
- 2 tablespoons diced celery
- 2 tablespoons diced, seeded hot Mexican chile peppers
- 1 tablespoon minced fresh parsley
- 2 teaspoons lime juice
- 1 teaspoon hot pepper sauce
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1 package (8 count) Burrito-size flour tortillas

Place chicken in medium-size bowl. Set aside. Place Creole seasoning in small bowl. Add seasoned salt, garlic powder, chili powder and pepper and stir to blend. Add seasoning mixture to chicken and stir to evenly coat all sides.

Place oil in skillet and heat until very hot. Add chicken and quickly stir to sear all sides. Stir-fry chicken until no pink remains. Remove chicken with slotted spoon and set aside to cool.

Place cream cheese in large bowl. Add olives, onion, red and green peppers, celery, chile peppers, parsley, lime juice, hot sauce, Worcestershire, garlic powder, and chili powder. Stir until combined.

Cut cooled chicken into 1/4 to 1/2-inch dices and add to cream cheese mixture, blending well.

Place tortillas in single layer on clean, flat surface. Spread chicken mixture on each, leaving 1-inch border all around tortilla. Roll up each tortilla, gently but tightly. Wrap in plastic wrap and refrigerate at least 3 hours or overnight.

To serve, remove from refrigerator and slice into 1/2-inch slices. Place on serving dish, cut side up, and serve cold or at room temperature.

