Snail Snacks
Cooking with the Kiddos, April 12th

Ingredients:
- Mayonnaise or whipped cream cheese, Low fat
- Large tortilla (square if possible), Whole wheat
- Baby spinach
- Sliced deli meat of your choice
- Sliced cheese of your choice
- Gherkin pickles (or cheese puffs)
- Chive stalks

Directions:
1. If necessary, trim the rounded edges of the tortilla to make it square, then spread on a thin layer of the mayo or cream cheese.
2. Layer on the lettuce or baby spinach, then the meat and cheese, and roll it up tightly.
3. With the seam on the bottom, slice the tortilla into 2-inch-wide pinwheels. For the snail's heads, cut a pickle in half at an angle. Poke two small holes in the uncut ends and stick pieces of chive with knots at one end in each for antennae.
4. Slip each pickle half under the edge of a pinwheel, securing them together with a toothpick, if necessary.

Servings 4-6

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