

Tomato Basil and Goat Cheese Pinwheels

2) La Tortilla Factory Wheat Free Gluten free ivory Teff Wraps

8 oz Chevere Goat Cheese

1 Tablesoon minced garlic

¼ Cup Go Veggie Grated parmesan style topping

¼ cup spinich chopped

½ cup thinly sliced tomatoes

12 to 16 fresh basil leaves

Mix Goat cheese, garlic and Go Veggie in food processor. Add spinich and process lightly.

Spread mixture on 2 wraps

Sprinkle with tomatoes and layout basil leaves

Roll up tightly. Cut off ends and wrap in plastic wrap.

Leave for 2 to 8 hours. Slice and serve



<http://www.lincolntent.com/GlutenFreeCaseinFree-AppetizersRecipes.html>