



## Buffalo Chicken Wraps/Pinwheels

Recipe By UNICOI PRESERVES

SERVES: 4

### BUFFALO-BLUE CHEESE SAUCE:

- ½ cup Buffalo wing sauce
- ½ cup Laura Lynn blue cheese salad dressing
- ¼ cup smoked blue cheese crumbles

### SANDWICH WRAP:

- 4 spinach herb sandwich wraps
- 8 oz. cheddar and jalapeño pub cheese spread
- 1 lb. buffalo chicken sandwich meat, *thinly sliced*
- 12 oz. broccoli slaw
- 8 oz. fresh spinach
- 1 cup roasted red bell pepper strips, *drained and dried with paper towels*

### DIRECTIONS:

- 1. In a small bowl, mix together Buffalo wing sauce, blue cheese dressing, and smoked blue cheese crumbles. Set aside.
- 2. Spread pub cheese over sandwich wrap. Build your wrap by adding 3 slices of buffalo chicken meat, then some broccoli slaw.
- 3. Drizzle slaw with Buffalo-blue cheese sauce, then add spinach and roasted red bell pepper strips.
- 4. Roll up sandwich tightly and as neatly as you can. Use a long bread knife to help hold ingredients in place while you roll.
- 5. To serve, cut in half on the diagonal.
- 6. Alternately, cut wraps into pinwheels, and serve on a platter.

*Ingles carries a large selection of sandwich wraps to fit your dietary needs. Keto, low carb, high fiber, and cheese wraps are all available at Ingles.*

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