- Prep Time: 20 minutes
- Chill Time: 2 hours (minimum) to 4 hours (for best flavor and firmness)
- Cook Time: 0 minutes (no-bake recipe)
- Total Time: 2 hours 20 minutes (including chill time)
- Intensity Level: Low (requires only mixing and rolling; no cooking or complex techniques)

Table of Contents

- Instructions
  - Step 1: Prepare the Creamy Spread
  - Step 2: Assemble the Pinwheels
  - Step 3: Add the Fillings
  - Step 4: Roll Tightly
  - Step 5: Wrap and Chill
  - Step 6: Slice and Serve
- Tips & Variations
- Nutrition Information (Per Pinwheel, Approximate)

Instructions

Step 1: Prepare the Creamy Spread

In a medium mixing bowl, combine the softened cream cheese, sour cream (or Greek yogurt), and mayonnaise. Use a spatula or spoon to mix until smooth and fully blended. Add the garlic powder, onion powder, black pepper, and salt. Mix well. Stir in the chopped chives and parsley until evenly distributed. Taste the spread and adjust seasoning if needed. *Note: If using optional red bell pepper or pickles, fold them in now.*

Step 2: Assemble the Pinwheels

Lay one flour tortilla flat on a clean cutting board or work surface. Spread approximately 3-4 tablespoons of the cream cheese mixture evenly over the entire surface of the tortilla, leaving a 1/2-inch border around the edges. This helps prevent the filling from spilling out when rolled.

Step 3: Add the Fillings

Arrange a layer of thinly sliced ham over the cream cheese spread, covering most of the surface. Follow with a generous sprinkle of shredded sharp cheddar cheese (about 1/3 cup per tortilla). If you like, add a few pieces of the optional red bell pepper or pickles for crunch.

Step 4: Roll Tightly

Starting from one edge, roll the tortilla up tightly into a log shape. Be careful to keep the filling snug as you roll. Once rolled, gently press the seam to seal. If the roll feels loose, you can wrap it tightly in plastic wrap to help it hold its shape.

Step 5: Wrap and Chill

Wrap each rolled tortilla log individually in plastic wrap or parchment paper. Place the wrapped logs on a baking sheet or plate and refrigerate for at least 2 hours, or up to 4 hours. Chilling is crucial—it firms up the cream cheese mixture, making the pinwheels easier to slice cleanly and intensifying the flavors.

Step 6: Slice and Serve

When ready to serve, remove the logs from the refrigerator and unwrap them. Using a sharp knife, slice each log into 1-inch (2.5cm) thick pinwheels. For clean cuts, wipe the knife with a damp cloth between slices. Arrange the pinwheels on a serving platter, cut-side up. Secure each with a toothpick if desired. Serve immediately, or keep refrigerated until serving time.

Tips & Variations

- Make-Ahead: These pinwheels can be prepared up to 24 hours in advance. Keep them wrapped and refrigerated, then slice just before serving.
- Tortilla Choice: For a healthier twist, use whole-wheat or spinach tortillas. For a lower-carb option, use large lettuce leaves, though they will be more fragile.
- Cheese Variations: Swap sharp cheddar for pepper jack for a spicy kick, or use Swiss cheese for a milder flavor.
- Add Veggies: Finely chopped sun-dried tomatoes, spinach, or olives make excellent additions to the cream cheese spread.
- Serving Suggestion: Serve with a side of mustard, ranch dressing, or a simple dipping sauce.

Nutrition Information (Per Pinwheel, Approximate)

Based on 24 pinwheels, using full-fat cream cheese, sour cream, and mayonnaise. Values may vary based on specific ingredients used.

- Calories: 135 kcal
- Total Fat: 9g
- Saturated Fat: 5g
- Cholesterol: 30mg
- Sodium: 320mg
- Total Carbohydrates: 6g
- Dietary Fiber: 0.5g
- Total Sugars: 1g
- Protein: 6g