

Cream Cheese & Mushroom Pinwheels

Ingredients

- 1 package Pillsbury Crescent Rolls
- 1 package fresh mushrooms, washed and chopped
- 4 oz. cream cheese
- 4 - 6 fresh basil leaves, finely chopped
- 1/2 cup fresh scallions, sliced
- 2 cloves garlic, pressed or finely chopped
- few dashes poultry spice
- few dashes salt and pepper

Directions

1. Sauté everything - except rolls and cream cheese - until mushrooms are soft and well cooked. Drain liquid and let cool.
2. Separate Pillsbury roll into just 2 **rectangles** (not into the original tiny triangles), pressing the perforations in the middle together so it is flat on wax paper.
3. Mix cooled mushroom mixture with cream cheese. Spread evenly on dough.
4. Roll up into logs with wax paper and freeze until ready to use.
5. Slice and bake at 350 F. until golden, approximately 10 to 15 minutes.

Submitted by Lisa Boyd