

## Feta & Olive Tortilla Pinwheels

**Yield** 6 to 8 servings | **Prep time** About 30 minutes | **Resting time** At least an hour

7-ounce block feta, ideally one packed in brine  
4 ounces cream cheese (half an 8-ounce package)  
2 tablespoons greek yogurt  
½ cup olives, pitted and coarsely chopped (any variety, I like castelvtranos)  
3 scallions, thinly sliced  
1 tablespoon capers, chopped  
Freshly ground black pepper  
6 large flour tortillas or other thin, pliable flatbread

### **Tomato and Pepper Dipping Sauce**

15-ounce can diced or crushed tomatoes  
1 roasted red pepper, diced  
2 tablespoons honey  
1 tablespoon olive oil  
1 teaspoon dried oregano  
Fine sea salt  
Freshly ground black pepper

1. In a mixing bowl, use a fork to mash the feta, cream cheese, and yogurt together until combined, then stir in the olives, scallions, capers, and a few grinds of black pepper. (You can also do this in the food processor, blending the cheeses together first, then pulsing in the remaining ingredients.)

2. Working one at a time, spread a thin layer of the cheese filling over a tortilla, about 3 tablespoons, then roll it up into a snug log. Wrap in parchment, twisting the ends closed, or cling wrap. Pack them into a resealable container or bag and transfer to the refrigerator to chill for at least an hour and up to 3 days.

3. To serve, slice the roll-ups into 1-inch pieces and pile them on a serving platter, with the tomato sauce nearby for dipping.

**To Make the Tomato and Pepper Dipping Sauce:** Combine all the ingredients in a small saucepan. Bring to a low simmer and cook until the sauce thickens and the gurgling starts to make a more pronounced pop, 10 to 15 minutes, stirring often. Cool completely, then store in an airtight container in the refrigerator. *Makes 2 cups*