



Taco Pinwheel Pull-Apart Football

Prep Time: 40 Minutes

Start to Finish: 1 Hour 20 Minutes

1/2 lb ground beef (at least 80% lean)

1 tablespoon from 1 package (1 oz) Old El Paso™ Original Taco Seasoning Mix

2 tablespoons water

1 1/2 cups from 1 package (7 oz) Old El Paso™ Shredded Mexican Style 4 Cheese Blend, divided

2 cans (8 oz) refrigerated Pillsbury™ Original Crescent Dough Sheet

2/3 cup from 1 can (16 oz) Old El Paso™ Traditional Refried Beans

2 sticks (1 oz each) mozzarella string cheese, unwrapped

2 teaspoons chopped fresh cilantro leaves, as desired

Serve with, as desired

Guacamole

Pico de gallo salsa

1. Heat oven to 375°F. Line large cookie sheet with cooking parchment paper.
2. In 10-inch skillet, cook beef over medium-high heat 4 to 6 minutes, stirring frequently, until no longer pink; drain. Add taco seasoning mix and water; cook over medium heat 1 to 2 minutes or until liquid is absorbed. Remove from heat. Transfer to medium bowl. Cool 10 minutes; stirring occasionally. Stir in 1 cup of the shredded cheese.
3. Unroll 1 dough sheet on work surface sprinkled lightly with flour; using fingers, pat dough to even out edges, and flatten to form 13x8-inch rectangle. On long side of dough, spread 1/3 cup of the refried beans evenly across bottom 3 inches of dough. Add half of the taco meat mixture, and spread evenly on top of refried beans.
4. Starting with longest side of rectangle, roll up tightly, and pinch seam together. Repeat unrolling, filling, and rolling with remaining dough sheet, refried beans and taco meat mixture.
5. With serrated knife, carefully cut each roll into 13 (about 1 inch) slices. Arrange slices cut side down, in a football shape on cookie sheet, pushing slices together to form the football shape.
6. Bake 24 to 28 minutes or until tops are golden brown. Sprinkle remaining 1/2 cup shredded cheese on top. Cut each string cheese in half lengthwise. Take one piece and cut again in half lengthwise to get 2 lengthwise pieces; then cut each into 3 pieces for a total of 6 pieces (for laces). Place cheese on football (see photo).
7. Bake 2 to 3 minutes longer or until shredded cheese is melted. Cool 5 minutes on cookie sheet. Use the parchment paper to help slide to serving platter. Sprinkle cilantro on top. Serve with guacamole and salsa.



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13 servings (2 pinwheels each)

2 Pinwheels Calories 210 (Calories from Fat 90); Total Fat 10g (Saturated Fat 5g, Trans Fat 0g); Cholesterol 25mg; Sodium 480mg; Total Carbohydrate 20g (Dietary Fiber 0g, Sugars 3g); Protein 9g % Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 15%; Iron 8%; Exchanges: 1 1/2 Starch, 1/2 Lean Meat, 1 1/2 Fat Carbohydrate Choice: 1

Keep the dough refrigerated until you're ready to use it for your Taco Pinwheel Pull-Apart Football, to ensure easier rolling and cutting.

For best results, use a serrated knife, and make steady, even cuts. If some of the filling gets on the blade of the knife, use a damp kitchen towel to carefully wipe off the knife between cuts.

Make sure when you are browning your beef to break up any big pieces of meat into smaller ones. The finer your meat, the easier it will be to roll.