



Ballpark Pinwheels (vegan)



Ingredients

¼ cup	onion, finely diced
1 clove	garlic, minced
1 20-oz can	of your favorite veggie dog
1 4-oz can	chopped green chilies
2 Tbs.	jalapeño nacho slices, diced
1 Tbs.	original Cholula sauce
1 tsp.	chili powder
1 tsp.	taco seasoning
½ cup	green olives, sliced
1 tsp.	agave nectar
1 can	refrigerated biscuit dough

Directions

In a small skillet sauté the onion and garlic until onion is clear. Set aside.

Drain veggie dogs and pulse in a food processor until mashed or use a fork or hand masher. Place in small bowl, then add remaining ingredients, except dough.

Open the can of biscuit dough and separate. Roll out each biscuit to 4 x 6. Spread 2 to 3 tablespoons filling mixture evenly on top. Roll up like a jelly roll and slice into 6 equal pieces. Place on a baking sheet that has been lined with parchment paper, or use a Silpat baking mat. Bake at 400° for 10 minutes.

Yields: 2-½ cups Linkett spread, 48 pinwheels