



Salmon Roll Ups

Serves 1

Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 1 1/2 Tbsp. Dill and Red Onion Cream Cheese (see Related Recipe)
- 1 oz. Smoked Salmon
- 4 slices English Cucumbers
- 1 oz. Hard Boiled Egg , diced

Directions:

1. Heat Mission® Flour Tortilla and place on work surface. Spread Dill and Red Onion Cream Cheese evenly over entire tortilla.
2. Place smoked salmon on front half of tortilla. Top with cucumber slices and hard boiled eggs.
3. Tightly roll to close, burrito style.
4. Cut into quarters to serve.

Dill and Red Onion Cream Cheese

Serves 1

Ingredients:

- 4 oz. Cream Cheese , softened
- 1 oz. Red Onion , diced
- 1 oz. Lemon Juice
- 1.25 tsp. Fresh Dill , chopped
- 1/4 tsp. Black Pepper
- 1/2 tsp. Capers

Directions:

1. Place all ingredients together in mixing bowl.
2. Blend until all ingredients are incorporated throughout cream cheese.
3. Place in storage container.

