



Smoked Salmon Pinwheels

Serves 3

Ingredients:

- 1 each 12" Heat Pressed Flour Tortilla (10430)
- 2 oz. Low Fat Cream Cheese
- 2 oz. Light Sour Cream
- 1 Tbsp. Lemon Zest , Fresh
- 3/4 tsp. Kosher Salt
- 1 Tbsp. Minced Tarragon Tarragon , fresh, minced
- 1 Tbsp. Parsley , fresh, minced
- 2 Tbsp. Roasted Sunflower Seeds
- 1/2 tsp. Black Sesame Seeds
- 1/4 tsp. Toasted Fennel Seeds
- 4 1/2 oz. Salmon , smoked, shredded
- 1/2 oz. Red Onion , thinly sliced
- 1/2 oz. Capers , drained

Directions:

1. Mix cream cheese, sour cream, lemon zest and salt together in a small bowl.
2. Lay the tortilla on a work surface. Spread mixture evenly over entire tortilla. Next evenly distribute minced herbs and seeds, and then layer on the shredded grilled salmon, sliced red onions and capers. Make sure to spread evenly from edge to edge, this will help with rolling and equal size pinwheels.
3. Begin at the bottom of the flatbread and roll tightly forward to form a cylinder. Slice into 12 equal pinwheel portions.