

SALMON AND DILL ROLLUPS RECIPE

Ingredients

- 4 oz. cream cheese (room temperature)
- 1/2 cup chopped green onions (green and white part)
- 2 Tbsp. (Tablespoons) Cherchies® Lem'n Dill Seasoning Blend
- Baby Spinach leaves (Enough to cover tortilla)
- Smoked salmon (Enough to cover tortilla)
- 1 large tortilla (burrito size- any type will work, regular, low carb, gluten-free, etc.)

Preparation

1. Allow the cream cheese to rest on the counter in the package for about 30 minutes, or until softened to room temperature. (If you are in a rush, try this trick. Place the sealed package of cream cheese, sans the box, in a small bowl with warm water. This will allow the cream cheese to soften quicker).
2. In a medium bowl, mix together the cream cheese, chopped green onions, and Lem'n Dill Seasoning. Set aside.
3. Lay the tortilla on a cutting board. Spread the tortilla with the cream cheese mixture until completely covered. Next, layer the spinach on top of the cream cheese followed by the smoked salmon.
4. Carefully roll the tortilla and slice the rollup into 1 1/2" pieces. Secure with toothpicks and refrigerate for 30 minutes before serving.
5. Enjoy!

