



FINCH + FENNEL

Cranberry Walnut Salmon Pinwheels

INGREDIENTS:

- 4 oz Cream Cheese, softened
- 3 Tortillas, large
- 4 oz Smoked Salmon, thinly sliced
- 2 oz F+F Cranberry Walnut Relish
- ½ Avocado, small
- ½ Cucumbers, thinly sliced
- 2 tsp Fresh Dill, chopped

**Toothpicks as needed



DIRECTIONS:

1. Make sure cream cheese is softened enough to be spreadable by knife or spatula.
2. Lay the tortillas on parchment paper & each one with cream cheese, leaving a bit of an edge bare on each tortilla, so the contents have room to spread when tortillas are rolled.
3. Mash the avocado with a fork, and spread it on top of the cream cheese.
4. Layer on F+F Cranberry Walnut Relish.
5. Next add the thinly sliced smoked salmon on top.
6. Top with cucumber slices & season with chopped dill.
7. Slowly roll up each tortilla until the ends touch. Use a toothpick, if needed, to keep them rolled up.
8. Slice with a very sharp or serrated knife into 3-5 pieces per tortilla, depending on size of tortilla used. Clean your knife with hot water between cuts, for a smoother finish. Serve!

Enjoy!

