



Aunt Nellie's[®]

SMOKED SALMON & BEET WRAPS

SERVES: Makes 4 SERVINGS

PREP TIME: 30 MINUTES

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets
 - 2 tablespoons finely chopped red onion
 - 1 to 2 tablespoons capers
 - 1 to 2 teaspoons lemon zest
 - 1/2 cup spreadable chive cream cheese
 - 2 large soft flour tortillas (10- to 12-inch diameter)
 - 8 slices smoked salmon
 - 1/2 cup baby spinach
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INSTRUCTIONS

1. Drain beets; chop. Discard beet liquid. In medium bowl, combine beets, onion, capers and lemon zest.
 2. Spread 1/4 cup cream cheese evenly over each tortilla, leaving 1-inch border. Place 4 salmon slices over cream cheese; press lightly. Top each with spinach. Sprinkle beet mixture evenly over spinach.
 3. Roll up. Wrap each roll tightly in plastic wrap. Refrigerate up to 4 hours.
 4. To serve, remove plastic wrap; cut each tortilla into 2 pieces.
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FIND IT ONLINE:

<https://auntnellies.com/smoked-salmon-beet-wraps/>

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