

SMOKED SALMON ASPARAGUS WRAPS

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| 8 oz smoked salmon | 16 asparagus spears |
| 8 oz whipped cream cheese | ½ red bell pepper, cut into strips |
| ½ teaspoon salt | 4 6-inch or 8-inch flour tortillas |
| 1 tablespoon TSG Lemony Fresh Dill Blend | |

1. Trim woody ends off asparagus. Blanch the asparagus by bring a large saucepan of water to a boil. Add asparagus to boiling water, cook for 2 minutes, drain and cool under cold running water. Pat dry with paper towels.
2. In a medium bowl mix together cream cheese, TSG Lemony Fresh Dill Blend and salt. Spread evenly on tortillas.
3. Lay smoked salmon over cream cheese spread. Place 4 asparagus spears and a quarter of the red pepper strips at the bottom of each tortilla. Roll up Tortilla. If necessary secure with toothpicks. Serve immediately or wrap in plastic and chill for up to 24 hours.

Makes 4 Servings

Tip: Not only does this wrap make for a great lunch – try cutting wraps into smaller pieces for fantastic hors d'oeuvres!