

Smoked Salmon Pinwheels



- 1 teaspoon Dijon
- 2 tablespoon mayo
- 1 tablespoon sour cream
- 1/2 teaspoon honey
- pinch of dried dill
- 100g thinly sliced smoked salmon
- 3 (6 inch) flour tortillas

1. Mix together djon, mayo, sour cream, honey and dill. Spread 1 tablespoon of the mixture onto each tortilla. Top with a thin layer of salmon, leaving a 1 inch gap on one side (to leave room for the shifting fillings when rolling). Roll up toward the gap and wrap firmly in plastic wrap. Refrigerate for 2 hours before serving.
2. To serve: Trim the ends and slice each roll into 6 slices. Serve immediately.

Serves: 6 (3 pinwheels each)

From: KitchenSimplicity.com