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# Smoked Salmon Wraps

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**Wraps:**

1 pkg	7 oz./ 200g smoked Salmon, pre sliced	750 g
½ cup	cream cheese	750 mL
2 tsp	minced fresh ginger	10 mL
1 tsp	minced lemon juice	5 mL
1	green onion, minced	1
1	garlic clove, minced	1
	dash hot pepper sauce	
	salt and freshly ground pepper to taste	
4	8" (20 cm) flour tortillas	4
8	whole butter lettuce leaves, washed	8

**Salad:**

3 Tbsp	rice wine vinegar	50 mL
3 Tbsp	vegetable oil	50 mL
2 tsp	honey	10 mL
1 tsp	wasabi or mustard powder	5 mL
	salt and freshly ground pepper, to taste	
8 cups	salad greens, washed and chilled	2 L

1. In a small bowl, combine the cream cheese, ginger, lemon zest, green onion, garlic and hot pepper sauce. Add salt and pepper to taste.
2. Spread each tortilla evenly with ¼ of the cream cheese mixture, cover each with 2 lettuce leaves then ¼ of the smoked salmon slices. Roll up tightly and place on a plate seam-side down. Cover and chill for 1 hour.
3. Whisk together rice wine vinegar, vegetable oil, honey and wasabi. Add salt and pepper to taste. Just before serving, toss salad greens with dressing and divide among 4 plates.
4. Trim ends of each wrap and slice diagonally into 8 pieces. Arrange wrap sections around outside edge of salads and serve.

**Preparation time:** 20 minutes

**Chilling time:** 1 hour

**Serves:** 4