

Gluten-Free Smoked Salmon Pinwheels

Servings: About 8 – 10 pinwheels

Prep time: 15 minutes

Ingredients:

- 2 large gluten-free tortillas (check labels for size and pliability)
- 4 oz cream cheese (regular or dairy-free), softened
- 4 oz smoked salmon, thinly sliced
- 2 tablespoons chopped fresh dill (or chives)
- 1 tablespoon capers (optional)
- Lemon zest (optional, for a bit of brightness)

Directions:

Step 1

Soften Tortillas (if needed): If your gluten-free tortillas are stiff, you might need to warm them slightly in a dry skillet or microwave to make them more pliable for rolling. Follow package instructions.

Step 2

Spread Cream Cheese: Spread an even layer of softened cream cheese over each tortilla, leaving a small border around the edge.

Step 3

Layer Ingredients: Arrange the smoked salmon slices evenly over the cream cheese. Sprinkle with chopped dill, capers (if using), and lemon zest (if using).

Step 4

Roll Up: Starting at one edge, tightly roll up each tortilla.

Step 5

Chill (Optional): Wrap each roll tightly in plastic wrap and refrigerate for at least 30 minutes (or up to a few hours). This makes them easier to slice.

Step 6

Slice and Serve: Using a sharp knife, trim off the ends of the rolls (about 1/2 inch) to create clean edges. Then, slice each roll into 1-inch pinwheels. Serve chilled.