

Smoked Salmon Chili Rolls

(Serves 4-8)

Ingredients:

Salsa:

1-1/2 cup cubed tomatoes
1-2 Tbsp. diced jalapeno peppers
1 Tbsp. red wine vinegar
3 Tbsp. fresh lime juice
1/4 cup chopped cilantro

Rolls:

1/2 cup shredded mild cheddar cheese
1/2 cup shredded jack cheese
4-6 ounces cream cheese, softened
One 4-ounce can diced green chilies (drained if water packed)
1/2 cup chopped black olives
1/4 cup chopped green onions
1/4 tsp. oregano
1/4 cup chopped fresh cilantro
4 ounce pouch of Canadian Select smoked salmon
4-6 6" soft flour tortillas

Preparation:

Blend Salsa ingredients in a non-metallic bowl. Cover and refrigerate until needed. Flavours improve with a few hours sitting.

In a bowl blend first 8 Roll ingredients. Add Canadian Select smoked salmon. Blend. Spread 1/2 cup mixture on each tortilla. Roll up like a jelly roll, wrap in plastic wrap and chill. To serve, cut each roll into 6 slices approximately 1" thick. Top with salsa.

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