

Quick Hot-smoked Salmon Wrap



Serves 4 **Prep 10 mins**

No Cook

Easy

Ingredients

4 tbsp Mayonnaise
1 tbsp lemon juice
10g fresh chives, finely chopped
4 medium flour tortillas
200g honey roast hot smoked salmon
40g baby leaf spinach
2 small ripe avocados, sliced
120g cucumber, cut into fingers

1. Mix the Mayonnaise with the lemon juice and chives and season.
2. Spread the lemon mayonnaise over the tortillas and divide the salmon, baby leaf spinach, avocado and cucumber between them.
3. Roll up and eat straight away, or place each on a sheet of baking parchment and roll the wraps up in the parchment, being careful that the paper is on the outside only. Twist each of the ends like a cracker and then cut in half.