



Smoked Salmon Pinwheels

Ingredients

- 1 8 oz. block of cream cheese, softened
- 1 tablespoon [Fustini's Delicate SELET olive oil](#)
- 2 tablespoons fresh dill, finely chopped
- 2 tablespoon red onion, finely chopped
- salt and black pepper to taste
- 2 teaspoons [Fustini's Sicilian Lemon balsamic](#)
- 1 cup fresh spinach leaves
- 2 spinach wraps
- 8 oz smoked salmon

Directions

Step 1.

In a small bowl combine the cream cheese, olive oil, fresh dill, red onions, lemon balsamic and pepper together with a fork until combined, light and creamy. On a flat surface or cutting board, lay a wrap down and scoop a generous spoonful of the cream cheese mixture. Spread cream cheese evenly with a spatula leaving about 1/4 inch on around the edge. Layer on fresh spinach and then the smoked salmon on top! Press the spinach leaves and smoked salmon firmly so it sticks to the cream cheese. Carefully and firmly, rolls the wraps inward and set aside. Repeat with the other wrap. Place the rolled wraps in the refrigerator for 5 minutes to set. Slice with a serrated or very sharp knife. and cut into 1/2-1 inch pinwheels and serve immediately.