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## **Recipe:** *Rice Rolls and Chipotle & Lime Honey Smoked Salmon*

**Yield:** 2 portions

**Ingredients:**

3 oz. Chipotle & Lime Honey Smoked Salmon\*  
2 cups Rice Mixture  
4 ea. Seaweed Leaves  
1 tsp Wasabi  
1/4 cup Soy Sauce  
1 oz Pickled Ginger

**Filling of your choice** -

1/2 Avocado ea.  
12 Spinach leaves  
1 piece Green Onion  
Few Sprouts  
1 piece Cucumber ea.  
1 Tbsp Sesame Seed  
1 long strip of Carrot

\*You may substitute Chipotle & Lime with any other Honey Smoked Salmon flavors.



**Method:**

Mix Honey Smoked Salmon with peanut Thai dressing. Spread cream cheese on pumpernickel bread. Then add cucumber, slices and tomatoes, and the Honey Smoked Salmon. Top with cheese and fry in pan to likeness.

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*Honey Smoked salmon comes in four flavors -  
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

[www.HoneySmokedFish.com](http://www.HoneySmokedFish.com)