

These Salmon Rolls Are Light, Creamy, and Packed with Summer Flavor

Lemon Basil Salmon Rolls: A Fresh and Fancy Appetizer in Minutes



TIME
20 min

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INGREDIENTS

For the Filling:

- 1 cup cooked salmon, flaked
- ... cup cream cheese, softened
- 2 tbsp fresh basil, chopped
- 1 tsp lemon zest
- 1 tbsp fresh lemon juice
- ½ tsp garlic powder
- ... tsp salt
- ... tsp black pepper

For Rolling:

- Tortillas, nori sheets, or cucumber slices
- Optional toppings: drizzle of olive oil, fresh basil leaves ??

DIRECTIONS

1. **Mix the Filling:** In a medium bowl, combine:
2. Flaked salmon
3. Cream cheese
4. Chopped basil
5. Lemon zest + juice
6. Garlic powder, salt, pepper
7. Mix until creamy and fully combined.
8. **Spread and Roll:** Lay your wrap (tortilla, nori, or other) on a clean surface. Spread a thin, even layer of the salmon mixture, leaving about an inch of space on all sides.
9. Roll tightly and press gently to seal.
10. **Slice & Serve:** Use a sharp knife to slice the roll into bite-sized pieces.
11. Serve immediately or refrigerate for 15-20 minutes for cleaner slicing.
12. Optional: Top with a drizzle of olive oil or a sprinkle of fresh basil.

SWAPS & NOTES

& Swaps Salmon: Use leftover grilled, canned, or baked salmon.
Basil: Fresh is best, but a pinch of dried basil can be subbed in a pinch.

Cream Cheese: Goat cheese or Greek yogurt can make great swaps.
Wraps: Tortilla for a heartier roll, nori for a sushi-style bite, or thin cucumber ribbons for a low-carb version.

TIPS FOR SUCCESS

Chill before slicing for a cleaner cut and tighter roll.

Use room temp cream cheese to make mixing easier.

Sharp knife = clean cuts - use a serrated or chef's knife.

Serve cold for best flavor and texture. ?

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Original recipe: <https://chefmaniac.com/these-salmon-rolls-are-light-creamy-and-packed-with-summer-flavor/>