

SMOKED SALMON NORI WRAP



SERVING SIZE

1



INGREDIENTS

ITEM

Smoked Salmon, sliced into thin strips
Small English Cucumbers, cut into
matchsticks
Green Onions, cut into long strips

QUANTITY

6 Oz.
1 Cup
3

ITEM

Roasted Red Peppers, sliced
into thin strips
Full Nori Seaweed Sheets
Sesame Oil
Soy Sauce or Gluten-Free
Tamari with Wasabi (Optional)

QUANTITY

½ Cup
2
1 Tsp.



PREPARATION

- ✔ Lay the nori sheets on a clean, flat surface. Drizzle a small amount of sesame oil over the nori.
- ✔ Arrange smoked salmon, cucumbers, green onions, and roasted red peppers across the center of each nori sheet.
- ✔ Carefully roll the nori sheets around the fillings, tightly but not too tight to avoid breaking the nori.
- ✔ Seal the edge of the roll by moistening it with a little water.
- ✔ Slice the roll into bite-sized pieces.
- ✔ Serve with soy sauce or tamari and wasabi (if desired) for dipping. Enjoy!