



**WILLIAM K. NASSER, MD,  
DINING A LA HEART 20<sup>TH</sup> ANNUAL FUNDRAISER**

**SMOKED SALMON ROLL UPS**

**Ingredients**

|                                    |   |
|------------------------------------|---|
| 4 oz. fat free cream cheese        | 1-cup fresh tomato                      |
| 1 Tbsp. basil pesto                | 2 Tbsp. capers                          |
| 2 10-inch flour tortilla           | 2 Tbsp. red onion, diced                |
| 2 cups baby spinach                | $\frac{1}{2}$ cup feta cheese, crumbled |
| 1 cup cucumber, deseeded and diced | 8 oz. smoked salmon                     |

**Directions**

Place cream cheese in a small bowl and set aside until it reaches room temperature. Mix in basil pesto and spread onto tortillas. Place one-cup baby spinach on each tortilla.

Evenly spread  $\frac{1}{2}$  cup cumpers and  $\frac{1}{2}$  cup tomatoes over baby spinach. Repeat process with 1 Tbsp. capers and 1 Tbsp. red onion. Top with  $\frac{1}{4}$  cup feta cheese and 4 oz. smoked salmon. Roll tortillas tightly and cover with plastic wrap. Chill seam side down.

Once chilled, cut tortilla rolls into 1 $\frac{1}{2}$ - inch slices, discarding the uneven ends. Arrange on serving plate.

Yield: 4 serving

Executive Chef Jeff Kleindorfer, Monon Food Company, 6420 Cornell Ave., Indianapolis  
317-289-4515

Nutrition Information: 160 Calories, 6 gm fat, 2 gm saturated fat, 0 gm trans fat, 40 mg cholesterol, 10 gm carbohydrate, 1 gm fiber, 0 gm protein, 330 mg sodium

**William K. Nasser, MD 20<sup>th</sup> Annual Dining A La Heart Fundraiser Event  
to benefit THE REVIVING HEART PROGRAM**