

Katherine Nero's Faux Gyros



Serves 4

4 salmon filet, about 4~5 oz each

1 red bell pepper, chopped

4 green onion, thinly sliced

1 garlic clove, finely minced

1T dill, dried

salt and pepper

4 oz cream cheese, room temperature

4 flour tortilla, low~carb (recommend
sun~dried tomato or roasted red pepper
and onion tortillas)

Preheat oven to 375.

Place salmon on baking sheet sprayed with non~stick spray. Sprinkle with dill. Bake 10~15 minutes or until barely cooked through. Do not overcook.

Allow salmon to cool. Mix together salmon and all ingredients except tortillas.

Spread salmon mixture on 12 of each tortilla. Fold in half and eat gyro~style.

Prepare Ahead Tip

Make salmon filling and keep refrigerated. Bring to room temperature and spread on tortillas.