

## Azteca Salmon Taquitos



### Ingredients

1 package Azteca Soft & Tender Original Thin flour tortillas

8oz Butter softened

Prepared white or brown rice

Diced radishes

Honey

Cream Cheese, softened or Mascarpone

Cold smoked salmon

Sliced green onions

Soy sauce

Everything bagel seasoning

### Directions

Preheat oven to 375 degrees

Prepare an 8×8 baking dish with non-stick cooking spray

Working a tortilla at a time, lightly brush olive oil the outside of your tortilla, place oil side down on a plate.

Spread softened cream cheese or mascarpone in a circle evenly, leaving an inch clear around the edge.

Sprinkle 1 tsp of Everything Bagel Seasoning across the cream cheese evenly.

Add 1/2 cup of smoked salmon on top of the cream cheese in a line down the middle. Repeat with a 1/2 cup of prepared rice beside the salmon.

Sprinkle sliced green onions and diced radishes on top of the salmon and rice.

Roll tightly and place in baking dish seam side down.

Repeat the process with remaining ingredients, until you have filled the dish.

Mix 2 tbsp of honey, 2 tbsp of softened butter, and 1 tsp of soy sauce. Brush this mixture across the top of your rolled salmon taquitos.

Bake in 375 degree oven for 20 -25 minutes or until golden brown and heated through