Chive-Stuffed Smoked Salmon Roll-Ups

Tender smoked salmon wrapped around creamy chive-speckled cream cheese for a protein-packed, low-carb snack perfect for any time of day.

Servings: 2 **Time:** 10 minutes

Ingredients

- 4 oz smoked salmon slices
- 4 oz cream cheese, softened
- 2 tbsp fresh chives, finely chopped
- 1 tsp lemon juice
- 1/4 tsp black pepper
- Optional: cucumber slices or baby arugula for serving

Instructions

1. In a small bowl, mix the softened cream cheese, chopped chives, lemon juice, and black pepper until smooth.
2. Lay out a slice of smoked salmon on a clean surface.
3. Spread about 1 tablespoon of the cream cheese mixture evenly over each slice.
4. Carefully roll up each salmon slice tightly, securing the filling inside.
5. Slice each roll-up in half if desired, and serve chilled with optional cucumber or arugula.

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