

Avocado Salmon Mozzarella Rolls

Delicious and elegant avocado salmon rolls filled with creamy mozzarella – a perfect appetizer or light meal.


10 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1/2 avocado, thinly sliced
- 2 oz smoked salmon
- 1 oz fresh mozzarella, sliced
- 1 tsp lemon juice
- Salt and pepper to taste
- Fresh dill, for garnish

Steps

- 1 Lay out the smoked salmon slices on a clean surface.
- 2 Place avocado slices on top of the salmon.
- 3 Add mozzarella slices on top of the avocado.
- 4 Drizzle lemon juice over the rolls and season with salt and pepper.
- 5 Carefully roll up the ingredients into a tight roll.
- 6 Slice the roll into bite-sized pieces.
- 7 Garnish with fresh dill and serve.