

Avocado, Ginger and Cream Cheese Rolls

8 oz cream cheese, room temp
2 med avocados, ripe but firm
6 oz pickled ginger
2 sheets lavash, about 9 x11 inches
2 Tbsp sriracha (leave in bottle, approximate amount)
1/2 cup cilantro leaves (no stems)
1 1/2 cups spring mix
toasted sesame seeds, black, white or some of each

Using a fork, whip cream cheese until soft and spreadable.

Peel avocado and slice into 1/2 inch strips.

Lift ginger out of juices and trgently squeeze out extra juice. Transfer to a paper towel lined plate to drain further. I save container with remaining juice in case of leftover ginger.

Lay out a sheet of lavash with short side toward you. Cut in half horizontally to form two sections approximately 5 x 9.

Spread each section with a quarter of cream cheese, leaving a 1/2 inch border around edges.

Squeeze out a line of sriracha lengthwise across center of cream cheese.

Sprinkle about 16 to 20 cilantro leaves evenly over each rectangle. Will not cover completely.

Scatter a quarter of spring mix on each piece. Will be gaps.

Arrange a single layer of ginger over greens. Again, okay to have gaps.

About an inch from the lower edge, arrange a strip of avocado.

Carefully roll up, being firm but not squishy. Occasionally there may be a crack, keep rolling.

Individually wrap each roll in plastic. Make a secure package to help bind roll and prevent dried out edges.

Repeat with remaining lavash. Will have a total of four individually wrapped rolls.

Chill for at least an hour. I usually make in morning for the evening. Everything melds together during this time. Have even had success making the night before.

Unwrap rolls. Slice off uneven ends then slice roll into 1 inch pieces. will get about 8 slices per roll. Share the scrappy ends with whomever is helping you in the kitchen.

Arrange on platter and sprinkle generously with sesame seeds.

Trader Joes carries the perfect size lavash.

Seek out a nice ginger! Many of the jarred varieties are acrid, overly salty mistakes. The refrigerator section of Asian markets are a fine source.

Have wondered what baby spinach would taste like. Think about the addition of fresh basil, especially Thai. Curious about using Boursin or bacon but always seem to crave these just as they are.

These are great for potlucks or picnics. Take and cut onsite.

Do not be tempted to over stuff the rolls, they will not roll well. Less is more with this treat.

Lailas Notes

Colorful bite size roll ups with big flavors. Despite the cream cheese and avocado these are wonderfully light tasting and guilt free.

Trader Joes carries the perfect size lavash