

## Strawberry “Sushi”

Makes 4 rolls and approximately 24 pieces

### Ingredients

1 cup strawberries, washed, chopped or sliced  
4 8-inch flour tortillas  
1 cup baby spinach leaves, washed and patted dry  
8 Tablespoons ricotta or cream cheese  
4 Tablespoons honey

Spread 2 tablespoons of cheese evenly across each tortilla to edges. Drizzle with honey. Along one half of the tortilla, lay out a few spinach leaves and top with a thin layer of chopped strawberries. Leave one side with just cheese/honey. Starting at the side with the fruit, roll tightly, pressing lightly to tuck into a log shape as you roll. Slice each roll into 6 pieces, cut off edges where there is not much filling.

Tips for getting a firm-shaped roll:

1. Slice off a little from opposite edges of the tortilla to make a straight edge and begin rolling from the straight edge.
2. Use bamboo sushi mat to tuck ingredients in and shape the roll.

Options: use your favorite fresh sliced fruit in season and other spreads, such as apples, dried cranberries and peanut butter with lettuce, or peaches and cream cheese with spinach or lamb’s lettuce (mache).