



**SIMMONS
FARM RAISED
CATFISH**

Catfish Pinwheels

with Blue Cheese, Dried Cherries and Arugula



INGREDIENTS

CATFISH

- 2 Simmons 5-7 oz. Fillets, cooked and flaked
- 3 cups arugula
- 1 package “flat-out” wraps

BLUE CHEESE SPREAD

- 1 8-ounce cream cheese, softened
- 1/2 cup blue cheese
- 1/2 cup dried cherries
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Prep Time: 15 m

Cook Time: 15 m

Ready in: 30m

Servings: 7

1. To make the Blue Cheese Spread, in the bowl of an electric mixer, combine cream cheese, blue cheese, dried cherries, salt and pepper. Mix on high 3 minutes or until completely incorporated.

2. Lay flat bread onto work surface. Spread layer of Blue Cheese Spread across entire surface. Add layer of catfish, then top with thin layer of arugula.

3. Starting at one end, tightly roll up flat bread. Repeat with remaining flat bread. Cover with plastic wrap and place in refrigerator for 5 minutes to chill before slicing.

4. Slice into 1-inch pieces and place on serving tray.