



Smoked Salmon Brunch Board

with Pickled Onions and Dilly Cream Cheese

Brunch 35 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Smoked Salmon



Red Onion



Lemon



White Wine Vinegar



Cream Cheese



Sour Cream



Dill



Hard Boiled Egg



Capers



Mini Cucumber



Beefsteak Tomato



Plain Bagel

HELLO CAPERS

Small but powerful capers add a bold, briny and salty flavour to this dish!

Start here

Before starting, gather all required tools.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Medium bowl, measuring spoons, zester, spatula, small pot, measuring cups, paper towels

Ingredients

	2 Person	4 Person
Smoked Salmon	100 g	200 g
Red Onion	56 g	113 g
Lemon	1	1
White Wine Vinegar	2 tbsp	4 tbsp
Cream Cheese	86 g	172 g
Sour Cream	1 ½ tbsp	3 tbsp
Dill	7 g	7 g
Hard Boiled Egg	2	4
Capers	30 g	60 g
Mini Cucumber	132 g	198 g
Beefsteak Tomato	170 g	340 g
Plain Bagel	4	4
Sugar*	½ tbsp	1 tbsp
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep and pickle onions

- Peel, halve, then cut **half the onion** into ⅛-inch slices (whole onion for 4 ppl).
- Add **onions, vinegar, 2 tbsp (4 tbsp) water** and **½ tbsp (1 tbsp) sugar** to a small pot. Season with **¼ tsp (½ tsp) salt**. Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **onions**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool, 15 min.

4



Assemble board and serve

- Transfer **pickled onions** to a small serving dish. Place on one corner of a large platter or board.
- Place **cream cheese mixture** and **sliced buns** on the opposite corner.
- Remove **smoked salmon** from packaging and pile in the centre.
- Arrange **half the cucumbers** and **half the tomatoes** in a slightly overlapping layer, next to **pickled onions**. Repeat with **remaining cucumbers** and **remaining tomatoes**, next to **cream cheese**. (TIP: We like layering in an arc shape.)
- Fill in remaining gaps on the board with **eggs** and **lemon wedges**.
- Sprinkle **capers** and **remaining dill** over top, as desired.

Dinner Solved!

2



Finish prep

- Roughly chop **dill**.
- Cut **tomato** into ¼-inch slices.
- Cut **cucumbers** into ¼-inch rounds.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Drain **capers**.
- Remove **eggs** from packaging, then pat dry with paper towels. Halve, then season with **salt** and **pepper**.
- Halve **buns** lengthwise.

3



Make cream cheese spread and toast buns

- Add **cream cheese, half the sour cream** (use all for 4 ppl), **half the dill, 2 tsp lemon juice** (use all for 4 ppl) and **lemon zest** to a medium bowl. Season with **salt** and **pepper**, then mix with a spatula until smooth.
- Transfer **cream cheese spread** to a serving dish, then sprinkle **half the remaining dill** over top.
- Place **buns** in the toaster. Toast for 2-3 min, until golden-brown. Cut **buns** in half crosswise.



Issue with your meal?
Scan the QR code to
share your feedback.