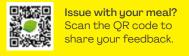


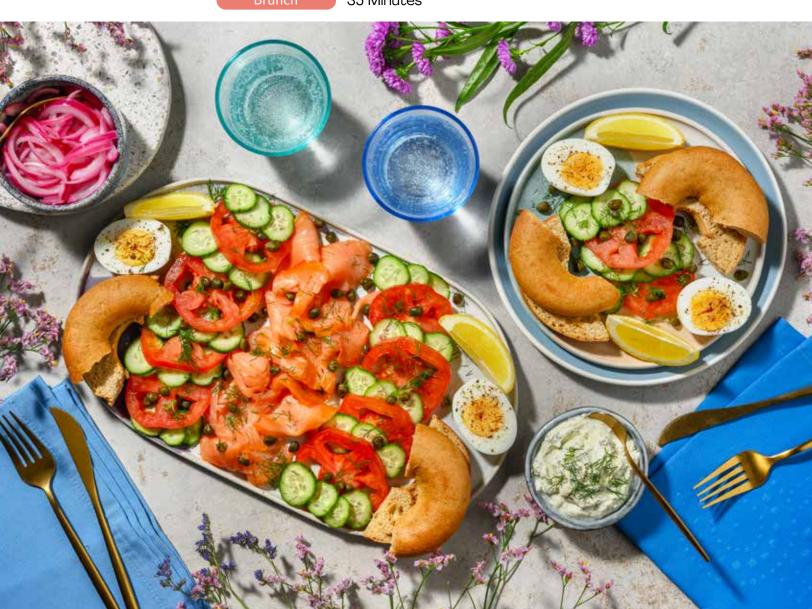
# **Smoked Salmon Brunch Board**

with Pickled Onions and Dilly Cream Cheese

Brunch

35 Minutes









Smoked Salmon



**Red Onion** 





White Wine Vinegar







Cream Cheese

Sour Cream







Hard Boiled Egg





Mini Cucumber



Beefsteak Tomato

Plain Bagel

# Start here

Before starting, gather all required tools.

Measurements, 1 tbsp, (2 tbsp), within steps

4 person

oil Ingredient

#### **Bust out**

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

## Ingredients

9		
	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*		

<sup>\*</sup> 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.





#### Prep and pickle onions

- Peel, halve, then cut half the onion into 1/8inch 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.



#### 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 spread 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!** 



#### Finish prep

- · Roughly chop dill.
- Cut tomato into 1/4-inch slices.
- Cut cucumbers into 1/4-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 bagels lengthwise.



# Make cream cheese spread and toast bagels

- 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
- Place bagels in the toaster. Toast for 2-3 min, until golden-brown. Cut bagels in half crosswise.