



SMOKED SALMON BAGEL WITH DILL CREAM CHEESE SPREAD

Servings: 1

Welcome back! I recently developed a love for bagels and I want to share with you one of my favourite lunch meals that is really easy to prepare - Smoked Salmon Bagel with Dill Cream Cheese Spread!

INGREDIENTS:

200g	SCS Cream Cheese
10g	Dill (Chopped)
1	Shallot (Chopped)
2-3 slices	Smoked Salmon
1	Bagel (Sliced in two)
3 slices	Tomato
2 leaves	Lettuce

Few Sliced Red Onions (For garnishing)
Salt & Pepper (To taste)

1. In a medium sized bowl, put in all the ingredients (except for the seasonings) and mix it using a whisk.
2. Season according to however you like it!
3. Transfer the mix into a clean container and refrigerate overnight.
4. Spread the cream cheese mix onto the bagel and lay your smoked salmon in between. Garnish with the sliced red onions.