

BAGEL SMOKED SALMON & CREAM CHEESE

4 personnes 10 minutes Easy

Ingredients

- 4 Soft Sesame Bagels
- 7 oz. cream cheese
- 7 oz. thinly sliced smoked salmon or lox
- 4 ts. Capers
- 1/3 cup thinly sliced red onion, optional
- Freshly ground black pepper
- Lemon wedges

Preparation

- 1- Toast the bagels and gather the ingredients.
 - 2- Spread the toasted bagel bottom halves with cream cheese. Sprinkle half the capers over the cream cheese, if desired.
 - 3- Top with sliced smoked salmon.
 - 4- Garnish the bagel tops with the rest of the capers, onion, and black pepper. Garnish with fresh lemon wedges.
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