



Smoked Salmon Brunch Board

with Pickled Onions and Dilly Cream Cheese

Brunch

35 Minutes



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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.



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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 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!

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 **bagels** lengthwise.

3



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