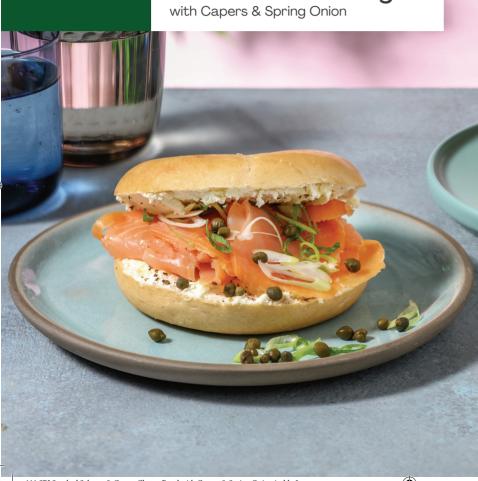




Smoked Salmon & Cream Cheese Bagel







First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Spring Onion	1 stem
Bagels	2
Cream Cheese	1 packet
Cold-Smoked Salmon	2 packets
Capers	1 packet
*Pantry Items	

Nutrition Information		
AVG QTY	PER SERVING	PER 100g
Energy (kJ)	3213kJ	945kJ
	(768Cal)	(226Cal)
Protein (g)	43.1g	12.7g
Fat, total (g)	36.3g	10.7g
- saturated (g)	16.8g	4.9g
Carbohydrate (g)	64.4g	18.9g
- sugars (g)	10.6g	3.1g
Sodium (g)	2159mg	635mg

The quantities provided above are averages only.

1. Get prepped

Thinly slice **spring onion**.

2. Toast bagels

Halve bagels. Toast or grill to your liking.

3. Serve up

Transfer bagels to serving plates and spread with cream cheese. Season with salt and pepper. Top with cold-smoked salmon, spring onion and capers to serve.

Fresh tip!

Gently scramble or boil an egg for a delicious extra topping!

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.com.au/contact



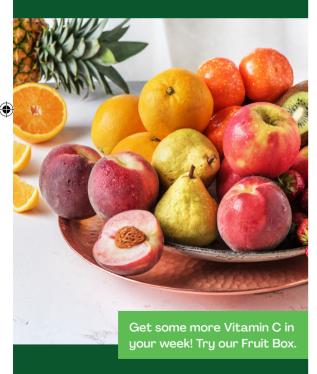




More meal occasions



Scan the QR code to add these to next week's box!



Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



Lemon Sugar Pancakes
with Lemon Curd & Almonds



Prosciutto & Cheese Croissant with Dijon Mustard



Choc Chip Protein Cookie

Quick Lunches

Short on time? Whip up these delicious dishes in a flash!



Cheesy Aussie Chicken Burger with Fries & Garlic Aioli



Mohit's Butter Chicken No Prep | Ready in 5



Oyster Sauce Chicken Bao Buns with Mayo & Pickled Cucumber

Sides & Desserts

Turn dinner into a feast that the whole family will love.



Garlic Bread Serves 4+



Roasted Potatoes & Creamy Fetta with Lemon Zest



Chocolate Self-Saucing Pudding with Mixed Berry Compote

