

# Smoked Salmon & Cream Cheese Bagel

with Capers & Spring Onion





#### 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<br>Salmon | 2 packets |
| Capers                | 1 packet  |
| *Pantry Items         |           |

#### Nutrition Information PER PER AVG QTY SERVING 100g 3213kJ 945kJ Energy (kJ) (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) 3.1g 10.6g 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 Youfoodz

#### **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