

Spring Salmon & Caper Cream Cheese Platter

with Vintage Cheddar, Semi-Dried Tomatoes & Sourdough

Grab your meal kit with this letter



Cucumber



Parsley



Capers



Lemon



Cream Cheese



Sliced Sourdough



Semi-Dried Tomatoes



Extra Mature Cheddar



Cold-Smoked Salmon

Prep in: **10 mins**
Ready in: **15 mins**

Impress your family and friends with this colourful and mouth-watering grazing board packed with an assortment of delectable bites. Mix and match each mouthful thanks to the array of possible flavour combinations!

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

Ingredients

	4 People
cucumber	2
parsley	1 packet
capers	1 packet
lemon	1
cream cheese	1 packet
sliced sourdough	4
semi-dried tomatoes	1 packet
extra mature Cheddar	1 packet
cold-smoked salmon	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1828kJ (436Cal)	700kJ (167Cal)
Protein (g)	20.4g	7.8g
Fat, total (g)	30.1g	11.5g
- saturated (g)	17.2g	6.6g
Carbohydrate (g)	19.9g	7.6g
- sugars (g)	4.2g	1.6g
Sodium (mg)	989mg	379mg
Dietary Fibre (g)	3.4g	1.3g

The quantities provided above are averages only.

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.



Get prepped

- Cut **cucumber** into sticks. Roughly chop **parsley** and **capers**. Slice **lemon** into wedges.



Toast the sourdough

- Toast or grill sliced **sourdough** to your liking. Slice sourdough in half diagonally.



Make the caper cream cheese

- In a medium bowl, combine **cream cheese**, **parsley**, **capers** (reserve a pinch for garnish!) and a squeeze of **lemon juice**. Season with **salt** and **pepper**.
- Transfer to a small serving bowl.



Assemble the board

- Arrange toasted sourdough, **semi-dried tomatoes**, cucumber, **extra mature Cheddar**, **cold-smoked salmon** and parsley cream cheese on a serving board.
- Serve with any remaining lemon wedges. Garnish cream cheese with remaining capers. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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