



Smoked Salmon and Cream Cheese Bagel

This is a deliciously quick and easy way to enjoy our Oak-Smoked Salmon for breakfast, brunch or as a luxurious lunch.

Preparation time:

5 minutes

Serves one

You will need

1 slice BigFish™ Brand Smoked Salmon

1 bagel

1 tablespoon cream cheese

1 tsp chopped chives

¼ lemon, juiced

Sea salt and black pepper to season

A small handful of mixed salad leaves



To prepare

1. Lightly toast the bagel and leave to cool.
2. Spread the bagel with the cream cheese and then simply assemble by sprinkling with the cut chives, adding the smoked salmon and a squeeze of lemon and finally season with a little salt and freshly ground black pepper. Add the salad on top or enjoy on the side.