



## **Smoked Salmon Bagels**

**(Serves 4)**

### **Ingredients:**

1 8 oz package of cream cheese, room temperature

Several spoonfuls of capers

The juice and zest of 1 lemon

1 bunch dill, chopped

4 bagels, sliced and toasted

12 slices smoked salmon

1 red onion, thinly sliced

### **Directions:**

1. Put cream cheese into the bowl of your food processor. Add capers, lemon juice and zest, dill and salt. Mix until just combined, leaving the capers a bit chunky.

2. Spread thickly onto bagels and top with the smoked salmon and red onions.

