

# Salmon and Cream Cheese Bagel

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*A salmon and cream cheese bagel is a classic and delicious way to start off the morning, or to liven up a Sunday brunch. Dense chewy bagels are smeared with a thick layer of cream cheese and then topped with slices of smoked salmon, cucumber, onion, and capers. The saltiness and smokiness of the salmon is an excellent contrast to the smooth, mild cream cheese.*

*Serve these up at your next brunch for a filling and delicious meal!*

## Ingredients:

- 1 six-ounce plain bagel.
- 3 thin rings of red onion.
- 3 ounces of thinly sliced smoked salmon.
- ¼ cup of thinly sliced cucumber.
- 2 tablespoons of chive cream cheese.
- ½ teaspoon of drained capers.

## Directions:

1. Slice the bagel in half and toast lightly. Spread a thick layer of cream cheese on both halves of the bagel.
2. Layer cucumber, red onion, capers and salmon on the bagel. Repeat for both sides or create a sandwich.
3. Serve with fresh salad or sliced tomatoes for a healthy and filling brunch or lunch.

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