

The Ultimate Smoked Salmon Bagel



What are the Ingredients of Ultimate Smoked Salmon Bagel?

The Ultimate Smoked Salmon Bagel is easy to make and a healthy recipe that you can try in your morning breakfast. The method has all the ingredients that fulfill your appetite and reduce all the cravings. Some of the essential elements are:

Everything bagel	1
Cream cheese	3 tbsp
Smoked salmon	1/4 cup
Pickled red onions	1 tbsp
Scallion rings	1/2 tsp
Capers	1/2 tsp
Sprigs of dill leave	A few
Lemon Juice	1 lemon wedge

How to make The Ultimate Smoked Salmon Bagel?

The making of The Ultimate Smoked Salmon Bagel recipe is so easy. It is a straightforward dish that you can try in your morning and have breakfast. But if you are thinking about how you can make it? Well, try these ways to make this recipe at home. The directions involve:

- Toast your bagel for a while and make it a little bit hot.
- Apply cream cheese and make bagels crispier.
- Add smoked salmon to creates an even layer to have a balanced taste to every bite.
- Put some pickled red onions, scallion rings, capers, and dill leaves.
- Squeeze the lemon juice and enjoy your breakfast with this recipe.
- Serve it immediately because after getting cold, it may lose its crisp and taste.

