

WHIPPED CREAM CHEESE TOASTS WITH SMOKED SALMON

Shared by Clint Walker
Source: *Eat Well 101*, Christina Cherrier

2 Servings
10 Minutes

INGREDIENTS

- 2oz. (60g) smoked salmon
- 2 slices of bread
- 1 garlic clove
- 3 tablespoons cream cheese
- 1/2 teaspoon lemon juice
- 1/2 teaspoon salt and fresh cracked pepper
- 1 tablespoon chopped scallion
- 1 teaspoon black sesame seeds

INSTRUCTIONS

1. To make the cream cheese toasts with smoked salmon: Preheat your oven to 375°F (190°C).
2. Arrange the bread slices on a baking sheet. Bake until toasted, about 10 minutes, flipping halfway. Remove the toasted bread slices and let cool completely before rubbing with the garlic clove. You can also use your toaster if it's more convenient for you!
3. For the cream cheese: combine the cream cheese and lemon juice. in a small bowl. Season with salt and black pepper, to taste.
4. To assemble: spread the cream cheese mixture on the cooled bread slices, top with the slices of smoked salmon. Garnish the cream cheese toasts with smoked salmon with chopped scallion and black sesame seeds. Enjoy!

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