



Lunch, Cream Cheese

Smoked Salmon Tartine

Prep time: 30-45 minutes Cook Time: Servings: 4

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Sourdough bread		Thick slices	4/Slices
Black pepper			1/4/tsp
Shallot		Minced	1/Tbsp
Capers		Drained and chopped	1/4/Cup
Flat leaf parsley		Minced	1/Tbsp
Hot smoked Salmon			12/Ounces
Olive oil			2/Ounces
Dill & Chive Cream Cheese Spread			6/Ounces
Lemon		Zested and Juiced	1/Each
Kosher salt			1/2/tsp
Chives		Minced	1/Tbsp
Fresh Oregano		Minced	1/Tbsp
Orange		Zested and Juiced	1/Each

Instructions

1. Combine all of the ingredients for the gremolata, and reserve for garnish.
2. Brush the sourdough bread with the olive oil, and toast in a 375 degree oven for 6-8 minutes.
3. Spread the cream cheese onto the toasted bread.
4. Top with chunks of the smoked salmon.
5. Garnish the tartines with the gremolata, and a drizzle of olive oil.

