

Open-Faced Bagels and Lox

Ingredients:

- 1 (8-ounce) package cream cheese, room temperature
- 2 tablespoons minced red onion
- 1 tablespoon chopped capers
- 4 bagels, halved
- 8 slices smoked salmon
- Dash of pepper



Directions

1. Mix cream cheese, onion, and capers in a medium bowl.
2. Spread 2–3 tablespoons of mixture on cut side of each bagel.
3. Top each bagel with one slice salmon.
4. Sprinkle with pepper.

Makes 8 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.