



Makes: 4 servings
Prep Time: 20 minutes
Total Time: 20 minutes

Lox & Bagel Breakfast Bowl

Lemon Dressing:

- ¼ cup olive oil
- 2 tbsp fresh lemon juice
- 2 tsp honey
- ¼ tsp lemon zest
- ¼ tsp kosher salt

Bowl:

- 8 cups chopped romaine lettuce or arugula
- 2 cups cherry tomatoes, halved
- 1 1/2 cups sliced cucumber
- 6 oz Sugar & Salt-Cured Salmon or store-bought smoked salmon, sliced
- 4 hard boiled eggs, halved
- 1 tbsp capers, drained
- 1 tbsp chopped fresh dill
- Quick Pickled Red Onions, optional
- Bagels or bagel crisps, for garnish

For the dressing, whisk olive oil, lemon juice, honey, lemon zest and salt. Set aside.

To assemble the bowls, divide lettuce between 4 serving bowls. Add tomatoes, cucumbers, smoked salmon, eggs, capers and dill to each bowl. Garnish with Quick Pickled Red Onions, if desired. Drizzle dressing over top and garnish each serving with bagel crisps. Serve with more dressing on the side.

Recipe adapted from Bite Me More