

Roasted Smoky Salmon Bagel

Serves: 4 Print

Ingredients:

For the Smoky Salmon:

- 2 6oz salmon filets, skin removed
- 1 tbsp maple syrup
- ¼ tsp salt
- ¼ tsp pepper
- ¼ tsp smoked sea salt
- ¼ tsp smoked paprika
- cooking spray

For the Bagels:

- 4 oz whipped cream cheese
- 1 tbsp chives, minced
- 2 tsp dill, minced
- 4 tsp capers
- ¼ cup thinly sliced cucumbers
- ½ shallot, thinly sliced
- 2 sesame bagels, split and toasted

Directions:

1. Make the Salmon: Preheat the oven to broil with a rack 6 inches from the broiler. Line a baking sheet with aluminum foil, and spritz with cooking spray. Place salmon on prepared baking sheet. Brush maple syrup all over the top and sides of each salmon filet. Mix both salts, pepper, and smoked paprika in a small mixing bowl, then sprinkle all over salmon, making sure to rub the spice mix into the flesh. Broil for 8-10 minutes until the salmon is fully cooked through, and the internal temperature reaches 145 degrees. Set aside to cool.
2. Make the Herb Cream Cheese: To a small bowl, add cream cheese, minced chives, and dill. Mix well to combine. Set aside.
3. Assemble the Bagels: Evenly divide all ingredients between each bagel half. Spread herb cream cheese over toasted bagel. Top with half of the capers, sliced cucumbers, roasted salmon, sliced shallot, and the remaining capers. Serve immediately!

Recipe notes:

- *A mandoline slicer is the best way to get perfectly thin and even cucumbers. I absolutely love this one.
- *You could use an everything bagel in place of the sesame bagel, if you prefer.
- *If you're not serving all of these at once, all of the components can be stored separately in the fridge for 3-4 days.
- *If you really want to stack these bagels up, feel free to add some thinly sliced tomato or some avocado!