



bagel & lox breakfast salad

Bagel and lox can do no wrong in our books. In this fun new take on the classic, Lisa has thrown this duo in a salad that's not only healthy, but guaranteed to be a filling brunch staple. A dish that perfectly mixes together fresh taste with new flavours, it'll be sure to steal the show at your next family meal.

SERVES: 4-6



julie albert & lisa gnat



ingredients

Lemon Dressing

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

Salad

- 8 cups chopped romaine lettuce
- 2 cups cherry tomatoes, halved
- 1½ cups sliced cucumber
- 6 oz smoked salmon, sliced
- 4 hard boiled eggs, halved
- 1 tbsp capers, drained
- 1 tbsp chopped fresh dill

Bagel crisps, for garnish

directions

1. For the dressing, whisk olive oil, lemon juice, honey, lemon zest and salt. Set aside.
2. To assemble the salad, place lettuce in a large serving bowl. Add tomatoes, cucumbers, smoked salmon, eggs, capers and dill. Drizzle dressing over top and garnish each serving with bagel crisps. Serve with more dressing if desired

“A salad is not a meal. It is a style.”

— FRAN LEBOWITZ

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