



bagel & smoked salmon strata

Hosting a brunch and don't know what to serve? Why, bagels and smoked salmon, Bite Me Style, of course. This SUPER EASY Bagel & Smoked Salmon Strata serves up brunch in every bite - bagels, smoked salmon, dill, capers and sour cream - and is guaranteed to get rave reviews.

SERVES: 10

ingredients

- 6 large eggs
- 1 1/2 cups milk
- 1 cup sour cream
- 3/4 cup smoked salmon, cut into matchsticks
- 1/4 cup chopped fresh dill
- 1 tbsp fresh lemon juice
- 2 tsp lemon zest
- 1/2 tsp freshly ground black pepper
- 6 plain bagels, cut into 1/2-inch cubes

Garnish

- 1/2 cup sour cream
- 2 tbsp capers, drained and chopped
- 1 tbsp chopped fresh dill
- 1 tbsp fresh lemon juice

directions

1. Preheat oven to 350°F. Coat a 13x9-inch baking dish with non-stick cooking spray.
2. In a large bowl, whisk eggs, milk and sour cream. Stir in salmon, dill, lemon juice, lemon zest and pepper. Add the bagel pieces and toss to coat. Transfer to prepared baking dish and bake 45-50 minutes, until golden.
3. Let rest 10 minutes. Dollop sour cream on top and garnish with capers, dill and lemon juice.



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