

# Smoked Salmon Breakfast Sandwich



## **Servings: 4**

*4 bagels, halved  
4 ounces smoked salmon  
1/4 cup mayonnaise  
2 tablespoons lemon juice  
1 tablespoon fresh dill, chopped  
salt and pepper, to taste  
1 cucumber, sliced into rounds  
1 red onion, sliced  
capers, to taste*

In a small bowl combine mayonnaise, lemon juice, dill, salt, and pepper. Set aside.

Toast the bagels in a 350°F oven for 10 minutes or until golden brown.

Spread the mayonnaise mixture on the bottom of the bagels.

Top with cucumbers, smoked salmon, red onion, and capers.

Top with the bagel tops.

Serve

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Per Serving (excluding unknown items): 398 Calories; 6g Fat (14.2% calories from fat); 17g Protein; 68g Carbohydrate; 4g Dietary Fiber; 9mg Cholesterol; 855mg Sodium; 7g Total Sugars; 5mcg Vitamin D; 52mg Calcium; 2mg Iron; 379mg Potassium; 190mg Phosphorus.  
Exchanges: .