

DINNERLY

[ARCHIVE]

with Smoked Salmon & Lemon-Dill Cream Cheese



30-40min



2 Servings

WHAT WE SEND

- ½ lb russet potatoes
- 1 yellow onion
- 3 oz smoked salmon ⁴
- 4 oz cream cheese ⁷
- ¼ oz everything bagel seasoning ¹¹
- 1 oz capers ¹⁷
- 1 lemon
- ¼ oz fresh dill

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 2 tablespoons all-purpose flour ¹
- 1 large egg ³

TOOLS

- large skillet
- box grater

ALLERGENS

Wheat (1), Egg (3), Fish (4), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep cream cheese

Finely chop dill fronds. Zest lemon; cut remaining into wedges.

In a medium bowl. Whisk to combine cream cheese, 1 teaspoon water, lemon zest, and half of the dill. Season to taste with salt and pepper.



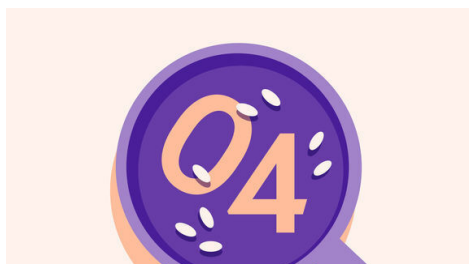
2. Prep potatoes

Peel **potatoes**. Into a large bowl, coarsely grate **potatoes** and **half of the onion** (save rest for own use). Working in batches if necessary, transfer potato-onion mixture to a clean kitchen towel; twist to squeeze out any moisture, then return to bowl.



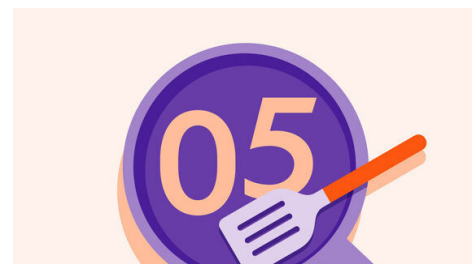
3. Make potato mixture

Add 1 **large egg**, 2 **tablespoons flour**, **everything bagel seasoning**, 1 **teaspoon salt**, and ___a few grinds of pepper; stir to combine.



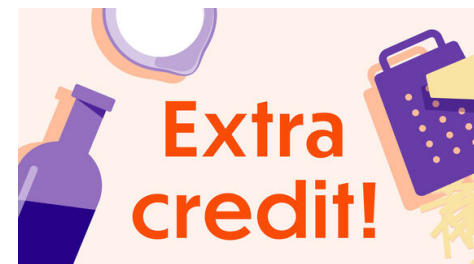
4. Fry potato pancakes

Heat ¼-inch **neutral oil** in a large skillet over medium-high until shimmering. Scoop **potato mixture** into 6 equal mounds (about ¼ cup each). Working in batches if necessary, add to skillet and press down slightly to flatten; cook until deeply golden-brown, 2–4 minutes per side.



5. Assemble

On a large board arrange potato pancakes, salmon, flavored cream cheese, lemon wedges, capers, and remaining dill. Allow everyone to build their own. Enjoy!



6.

Extra credit!