

MARLEY SPOON



## Everything "Bagel" Galette with Smoked Salmon

& Ready Made Pie Dough



2h



2 Servings



## What we send

- 1 pkg pie dough <sup>2</sup>
- 4 (1 oz) cream cheese <sup>3</sup>
- 2 plum tomatoes
- ¼ oz fresh dill
- 2 (1 oz) sour cream <sup>3</sup>
- ¼ oz everything bagel seasoning <sup>4</sup>
- 3 oz pkg smoked salmon <sup>5</sup>
- 1 oz capers

## What you need

- kosher salt & ground pepper
- egg <sup>1</sup>

## Tools

- rimmed baking sheet

## Allergens

Egg (1), Wheat (2), Milk (3), Sesame (4), Fish (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 0kcal



### 1. Salt tomatoes

Preheat oven to 400°F with a rack in the lower third.

Place **all of the cream cheese** in a medium bowl to soften at room temperature until step 4.

Slice **tomatoes** into ¼-inch thick rounds. Transfer to a paper towel-lined plate; season with **salt** and **pepper**. Set aside for at least 15 minutes. Blot tomatoes dry before assembling galette.



### 4. Assemble galette

Spread **filling** over **dough**; leave a 1-inch border. Arrange **tomatoes** over filling. Use kitchen shears to cut a series of slits in border of dough, about 5-inches apart, each from filling to edge of dough. Fold each segment of dough over filling, one at a time, pressing gently as you go so edges of each segment tightly overlap.



### 2. Roll dough

On a generously floured surface, roll **one dough** into a 10-inch circle. Transfer to a parchment-lined baking sheet.



### 5. Bake galette & serve

Brush exposed **dough** with **egg yolk** and sprinkle crust with **everything bagel seasoning**. Bake until crust is golden brown, rotating halfway through, 35–40 minutes total. Transfer **galette** to a wire rack; cool to room temperature. Arrange **salmon** over filling. Garnish with **dill fronds** and **capers**. Cut into wedges. Enjoy!



### 3. Make cream cheese filling

Pick **dill fronds** from stems; finely chop stems and half the fronds (reserve remaining fronds until step 6).

To the bowl with the **softened cream cheese**, whisk in **sour cream**, **chopped dill**, **2 tablespoons water**, **¼ teaspoon salt**, and **a few grinds of pepper** until smooth.

6.