

DINNERLY



****DNU (until summer) | Latke Brunch Board**

with Smoked Salmon & Chive Cream Cheese



30-40min



2 Servings

WHAT WE SEND

- 3 (½ lb) russet potatoes
- 1 yellow onion
- 3 oz smoked salmon ⁴
- 4 oz cream cheese ⁷
- ¼ oz fresh chives
- ¼ oz everything bagel seasoning ¹¹
- 1 oz capers ¹⁷
- 2 plum tomato

WHAT YOU NEED

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

TOOLS

- box grater
- large skillet

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



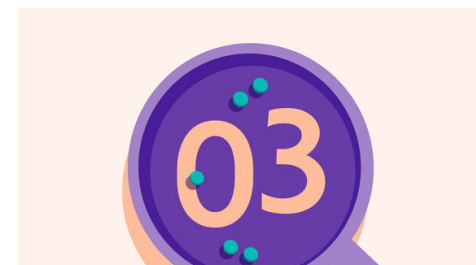
1. Prep ingredients

Thinly slice tomato. Finely chop chives. Zest lemon; cut remaining into wedges.



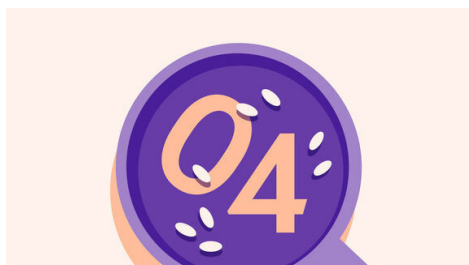
2. Make cream cheese

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



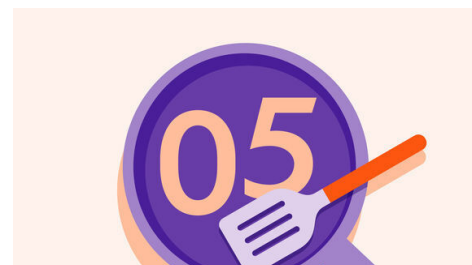
3. Make potato mixture

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



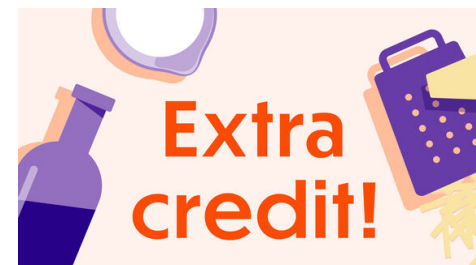
4. Fry pancakes

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, tomatoes, lemon wedges, capers, and remaining chives. Allow everyone to build their own. Enjoy!



6.