

# DINNERLY

## PREMIUM Everything Bagel Latke Brunch Board

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 <sup>4</sup>
- 4 oz cream cheese <sup>7</sup>
- ¼ oz everything bagel seasoning <sup>11</sup>
- 1 oz capers <sup>17</sup>
- 1 lemon
- ¼ oz fresh dill

### WHAT YOU NEED

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

### 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.



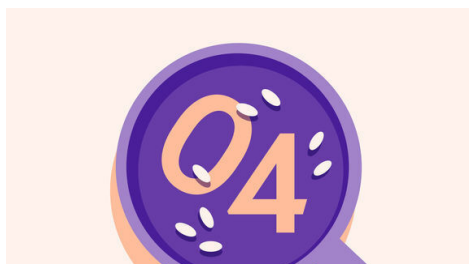
#### 2. Prep potatoes

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.



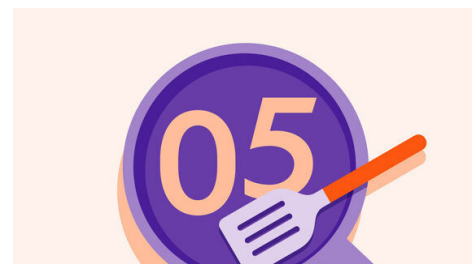
#### 3. Make potato mixture

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



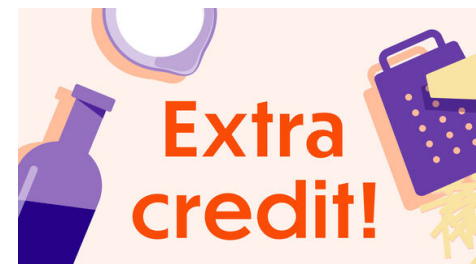
#### 4. Fry potato pancakes

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!