



# MARLEY SPOON



## Smoked Salmon Latke Hors d'Oeuvres

with Horseradish Sour Cream

 30-40min  2 Servings

Light the lights and heat up the oil—delectable bite-sized latkes are here, perfect for a holiday get-together! We turn the classic potato pancake into an elegant hand-held app with all the classic trimmings. A creamy horseradish-dill sauce tops each crispy latke, along with smoked salmon, scallions, capers, and grated hard-boiled egg. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of latkes)



## What we send

- 2 scallions
- ¼ oz fresh dill
- 1 red onion
- 3 oz pkg smoked salmon <sup>2</sup>
- 2 (1 oz) sour cream <sup>3</sup>
- 1 oz horseradish <sup>5</sup>
- 2 potatoes
- ¼ oz everything bagel seasoning <sup>4</sup>
- 1 oz capers

## What you need

- 2 large eggs <sup>1</sup>
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- neutral oil

## Tools

- small saucepan
- box grater
- large skillet
- wire rack
- rimmed baking sheet

## Cooking tip

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

## Allergens

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

## Nutrition per serving

Calories 300kcal, Fat 16g, Carbs 30g, Protein 10g



### 1. Boil egg

Preheat oven to 450°F with a rack in the lower third.

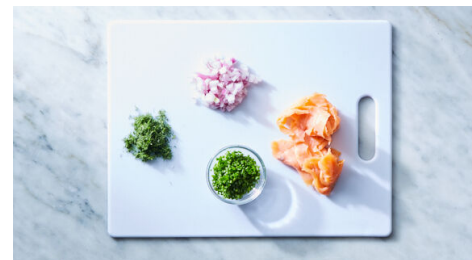
Place **1 large egg** in a small saucepan and fill with enough water to cover by 1 inch. Bring to a boil over high heat. Cover, remove from heat, and let sit for 10 minutes. Use a slotted spoon to transfer egg to a bowl of **ice water**. Peel cooled egg, then finely grate. Set aside for serving.



### 4. Prep latkes

Peel **potatoes**. Coarsely grate potatoes and **remaining onion**. Working in batches if necessary, transfer potato-onion mixture to a clean kitchen towel; twist to squeeze out any moisture, then transfer to a medium bowl.

Stir in **1 large raw egg, 2 tablespoons flour, 1 teaspoon salt, and a few grinds of pepper** until well combined.



### 2. Prep ingredients

Thinly slice **scallions**. Pick **dill fronds** from stems and finely chop ½ teaspoon; discard stems. Halve **onion** and finely chop 2 tablespoons; set remaining onion aside for step 4.

Tear **smoked salmon** into bite-sized pieces.



### 5. Fry latkes

Heat **¼-inch oil** in a large skillet over medium-high until shimmering. Working in batches, scoop **potato mixture** into equal tablespoon-sized mounds. Cook in skillet until golden brown, 2-3 minutes. Flip **latkes** and press to flatten; cook until golden brown, 2-3 minutes more.

Transfer latkes to a wire rack set in a rimmed baking sheet; season with **everything bagel seasoning**.



### 3. Make sauce

In a small bowl, combine all of the **sour cream, chopped dill, and ¾ teaspoon horseradish** (save rest for own use). Add **1-2 teaspoons water**, if desired, to adjust consistency. Season to taste with **salt and pepper**.



### 6. Assemble & serve

Bake **latkes** on lower oven rack until hot and crisp, 4-5 minutes.

Dollop **latkes** with **horseradish sour cream**, then top with **smoked salmon**. Garnish with different combinations of **grated egg, scallions, dill, chopped onion, capers, and everything bagel seasoning**. Enjoy!