DINNERLY

Everything Bagel Latke Brunch Board

with Smoked Salmon & Lemon-Dill Cream Cheese

30-40min 2 Servings

Level up your dinner menu with this PremiYUM recipe! Everything bagel? You've got us hooked. Latkes? Yes please. Brunch board? Say no more. These crispy latkes are getting ALL the fixings, aka smoked salmon, capers, and a super-charged cream cheese. Make a sandwich straight from the board and start your day on the right foot. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- ¼ oz fresh dill
- 1 lemon
- 4 (1 oz) cream cheese [3]
- 3 potatoes
- 1 yellow onion
- ¼ oz everything bagel seasoning [4]
- 3 oz pkg smoked salmon [5]
- 1 oz capers

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg [1]
- all-purpose flour [2]
- neutral oil

TOOLS

- box grater
- large skillet

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.

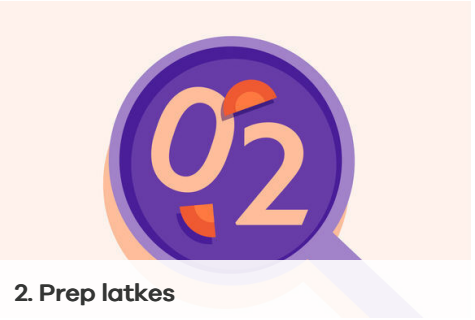
NUTRITION PER SERVING

Calories 350kcal, Fat 17g, Carbs 38g, Protein 12g

1. Prep cream cheese

Finely chop **dill fronds**, discarding stems. Zest **all of the lemon**; cut into wedges.

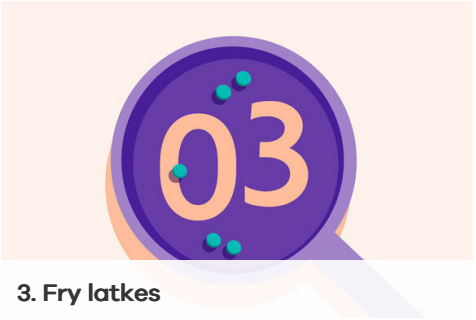
In a medium bowl, whisk to combine **all of the cream cheese, lemon zest, half of the dill**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**.



2. Prep latkes

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 mixture to a clean kitchen towel; twist to squeeze out any moisture, then return to bowl. Add **everything bagel seasoning, 1 large egg, 2 tablespoons flour, 1 teaspoon salt**, and **a few grinds of pepper**; stir to combine.



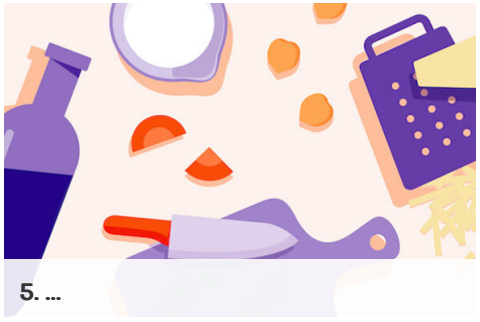
3. Fry latkes

Heat **¼-inch 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.

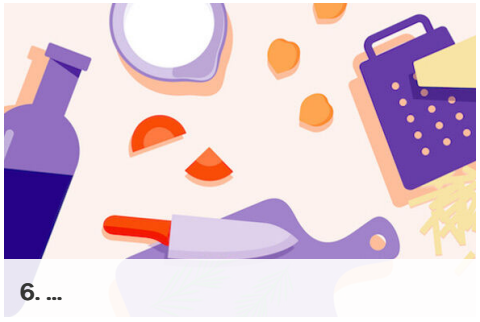
4. Serve

Serve **latkes** with **salmon, cream cheese, lemon wedges, capers**, and **remaining dill**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!