



Everything "Bagel" & Smoked Salmon Galette

with Ready-to-Bake Pastry



1h



2 Servings

Galettes are free-form tarts that don't require special pans and are very forgiving. For this brunch-worthy version, we top flaky pie dough with cream cheese, tomatoes, and smoked salmon. Everything bagel seasoning coats the crust, and we garnish it all with briny capers and fresh dill. No need for bagels when this galette is around! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 wedge)

What we send

- 4 (1 oz) cream cheese ³
- 2 plum tomatoes
- ¼ oz fresh dill
- 2 (1 oz) sour cream ³
- 2 (8.8 oz) pie dough ⁵
- ¼ oz everything bagel seasoning ⁴
- 3 oz pkg smoked salmon ²
- 1 oz capers

What you need

- kosher salt & ground pepper
- 1 egg yolk ¹

Tools

- rolling pin
- rimmed baking sheet
- parchment paper

Allergens

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

Nutrition per serving

Calories 470kcal, Fat 33g, Carbs 31g, Protein 12g



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.

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. Bake galette & serve

Brush **exposed dough** with **egg yolk** and sprinkle with **everything bagel seasoning**. Bake on lower oven rack until **crust** is golden brown, rotating halfway through, 35-40 minutes. Transfer to a wire rack; cool to room temperature. Top with **salmon, reserved dill fronds**, and **capers**.

Cut **galette** into wedges and serve. Enjoy!



2. Make cream cheese filling

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

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



3. Assemble galette

Roll **1 dough** into a 12-inch circle; place on a parchment paper-lined baking sheet.

Spread **cream cheese filling** over top, leaving a 1-inch border. Arrange **tomatoes** over filling. Use kitchen shears to cut slits in dough border, about 5 inches apart, up to edge of filling. Fold each segment of dough over filling, gently pressing as you go so edges of segments tightly overlap.



5. Roll dough

Looking for more steps?



6.

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!