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 [2]
- 2 (1 oz) sour cream [3]
- 1 oz horseradish [5]
- 2 potatoes
- ¼ oz everything bagel seasoning [4]
- 1 oz capers

What you need

- 2 large eggs [1]
- 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.

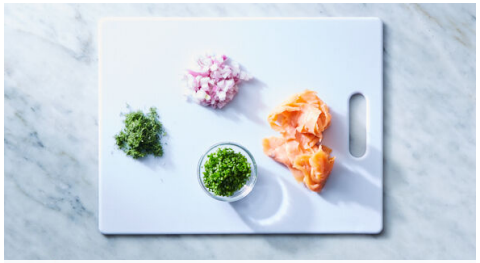
Nutrition per serving

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.



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.

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**.

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.

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**.

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!