

NYC - Style Bagels with Salmon

1 pouch (2.6 oz.) StarKist Selects E.V.O.O.®

Pink Salmon in Extra Virgin Olive Oil

4 miniature bagels, sliced in half

4 Tbsp. Neufchâtel cream cheese



Optional Toppings:

1 plum tomato, thinly sliced

1 Tbsp. diced red onion

1 tsp. capers

¼ avocado, thinly sliced

Fresh dill weed

Directions:

1. Spread ½ Tbsp. cream cheese onto each bagel half.
2. Add optional toppings as desired.
3. Top each bagel with approximately 2 tsp. StarKist Selects E.V.O.O.® Pink Salmon.

Servings: 4 | Prep Time: 5 minutes

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