



# Smoked Salmon & Zesty Chive Cream Cheese Ciabatta

with Lemon Wedges and Cracked Black Pepper

24A

Find all your unchilled Market items in bag A.

Breakfast 5-10 Minutes



Chives



Lemon



Cream Cheese



Cracked Black Pepper



Ciabatta



Smoked Salmon

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Fine grater and bowl.

## Ingredients

Ingredients	Quantity
Chives**	1 bunch
Lemon**	1
Cream Cheese** 7)	100g
Cracked Black Pepper	1 sachet
Ciabatta 13)	2
Smoked Salmon** 4)	80g

\*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>242g</b>	<b>100g</b>
Energy (kJ/kcal)	1784 /426	738 /176
Fat (g)	20.6	8.5
Sat. Fat (g)	9.0	3.7
Carbohydrate (g)	47.3	19.6
Sugars (g)	4.2	1.8
Protein (g)	17.8	7.4
Salt (g)	2.84	1.17

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

4) Fish 7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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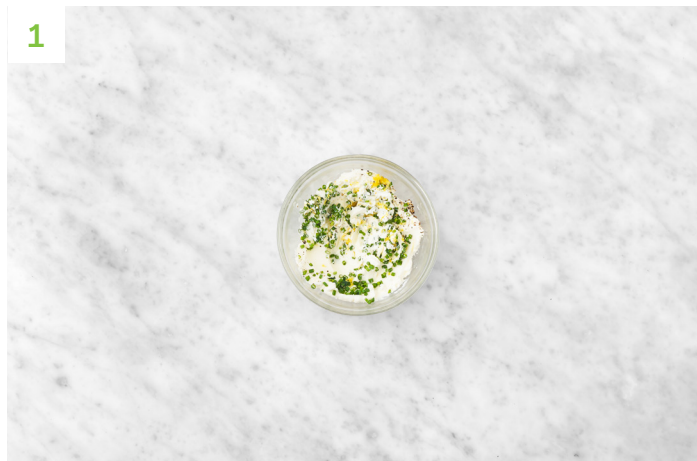
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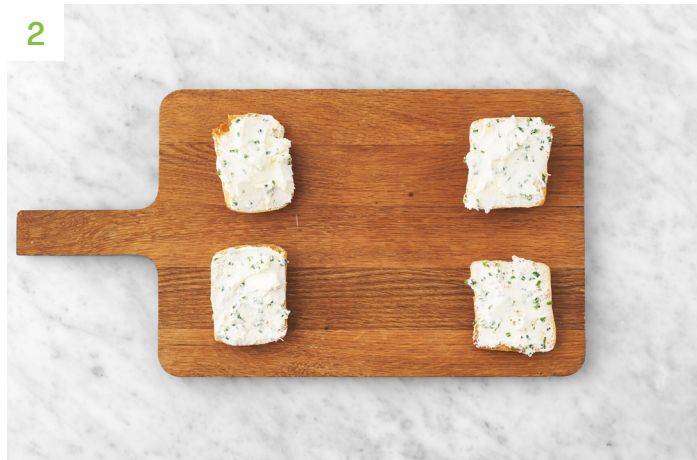
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1



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## Get Prepped

- If you don't have a toaster, preheat your grill to high.
- Finely chop the **chives** (use scissors if easier). Zest and quarter the **lemon**.
- Pop the **cream cheese** into a medium bowl.
- Stir the **cracked black pepper**, **lemon zest** and **three quarters** of the **chives** into the **cream cheese**.

## Toast your Ciabatta

- Halve the **ciabatta**.
- Toast in your toaster until golden. Alternatively, grill on the top shelf until golden, 2-3 mins.
- Once toasted, share the **ciabatta halves** between 2 plates and spread the **cream cheese mixture** evenly over each half.

## Breakfast Time

- Pull the **smoked salmon** apart into large pieces and layer on top of the **cream cheese**.
- Sprinkle over the remaining **chives**. Serve with the **lemon wedges** for squeezing over to taste.
- Eat your **ciabatta** either open or closed - it's up to you.

Enjoy!