

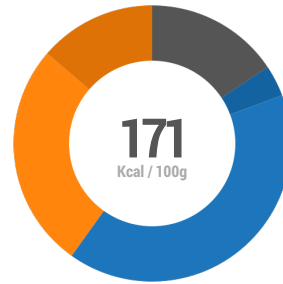
Smoked Salmon Open Sandwich with Avocado, Sauerkraut and Chilli

A classic smoked salmon, sauerkraut and soft cheese open sourdough sandwich with avocado & pickles

By Oliver Lloyd from Brakes

Overview ...

U / 4774069



CALORIES:

44.2% Carbs

15.7% Protein

40.1% Fat

Food Labelling...

Serves 1

CONTAINS:



WHEAT, RYE



MILK



FISH



MUSTARD

MAY CONTAIN:



HAZELNUTS,
ALMONDS,
WALNUTS



EGGS



CELERY



SESAME



SOYA

Recipe Ingredients ...

	Quantity:	Description:
10306 Avocados - BRAKES	50g	
123174 Sweet & Sour Onion Pickles - BRAKES	10g	
113875 Herb Bunched Dill - BRAKES	5g	0.05x Each
74090 Brakes American Style Full Fat Soft Cheese - BRAKES	20g	0.01x Each
74817 Pomegranate Seeds - BRAKES	5g	0.03x Each
102074 M&J Seafood Smoked Salmon Long Sliced - BRAKES	25g	0.05x Each
85288 Brakes Crushed Chillies - BRAKES	1g	
74831 Mixed Micro-Greens - BRAKES	1g	
113099 La Boulangerie Artisan Plain Sourdough Loaves - BRAKES	70g	0.12x Each
131609 Vadasz Raw Garlic & Dill Sauerkraut - BRAKES	35g	0.04x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

222g / 390kcal

1

Cooking Instructions & Notes

Preparation:

Defrost the bread and slice

Defrost the smoked salmon

Roughly chop the dill

Method:

1. Oil and season the bread and lightly toast under a grill
2. Mix together the cream cheese and dill
3. Slice the avocado and sprinkle with the chilli flakes.
4. Spread the toast with the cream cheese, place the smoked salmon over, add the sauerkraut and top with the avocado.
5. Garnish with the pomegranate seed, pickled red onion and micro salad - serve!