


PINK SALMON AND CREAM CHEESE BAGELS



 Serves
2

 Prep
10 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	239kcal	2.1g	12g	6.6g	1.1g
R1%	12%	2%	17%	33%	18%

INGREDIENTS

213g can **Princes Pink Salmon**
2 x bagels, halved
100g medium fat soft cheese
A few chopped fresh chives
A few watercress leaves
Freshly ground black pepper

METHOD

1. Drain the Princes Pink Salmon, removing any skin and bones, if wished. Break the fish into large chunks.
2. Lightly toast the cut sides of the bagels.
3. Mix together the soft cheese with some chopped chives, then spread over the bagel bases. Top with the salmon chunks and a few watercress leaves. Serve, sprinkled with a few more chives and some black pepper.