

Salmon & Chive Bagel Topper

Servings: 4

Prep Time: 8min

Cook Time: 0



Ingredients

- 1 cooked salmon fillet (about 100g)
- 200g reduced-fat soft cheese
- zest and juice ½ lemon
- 2 tbsp snipped chive
- 4 multiseed bagels, split in half
- 4 small handfuls watercress

Directions

1. Flake the salmon into a bowl. Add the cheese, lemon zest and juice, chives and plenty of black pepper. Mash everything together with a fork, then keep chilled until lunchtime.
2. Lightly toast the bagel halves, then spread with the salmon mixture and top each with a handful of watercress. Eat straight away.