

Nova Lox with a Schmear



Ingredients:

6 ounces cold-smoked Nova Scotia Lox
2 fresh baked bagels
1/2 cup cherry tomatoes, thinly sliced
1/2 cup softened vegan cream cheese
1/4 cup fresh dill, finely chopped
1/4 cup red onion, finely chopped
1/4 cup capers, finely chopped
2 tablespoons lemon juice
Zest from one lemon
Freshly ground black pepper

Directions:

- 1) Slice the bagels into 1/2-inch medallions.
- 2) Combine the cream cheese, dill, red onion, capers, and lemon juice in a bowl. Season the mixture with the black pepper. I don't add salt here because both the lox and the capers will already bring a fair level of salinity to the dish.
- 3) Spread the cream cheese mixture generously on the tops of each bagel slice, followed by a slice of the tomato, and then a few pieces of the lox.
- 4) Garnish with lemon zest, fresh dill, and serve.