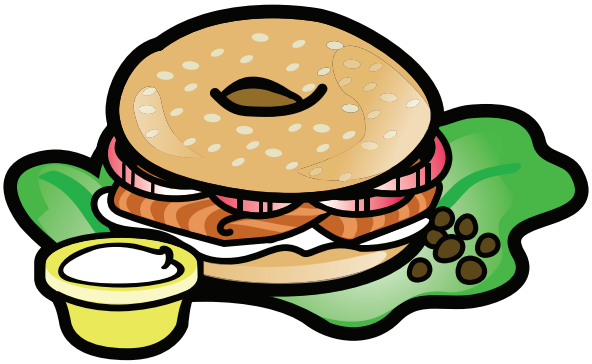
Smoked Salmon Bagel

Ingredients:

- 1 bagel of your choice (Sesame, multigrain, poppy seed)
- Cream cheese (Philadelphia or « La vache qui rit »)
- 1 leaf of lettuce
- Thinly sliced red onions or shallots
- Capers
- Slices of smoked salmon

Preparation:

- Slice bagel in half, lengthwise
- You can toast your bagel if you want
- Spread cream cheese on each half of bagel
- Arrange lettuce leaf on one half of bagel
- Then add smoked salmon slices
- Garnish with red onions and capers
- Top with remaining bagel half
- Cut in half

Enjoy!