

# Bagel with Smoked Salmon & Boursin



**Serves 4**   **Prep 15 mins**

**No Cook**

**Easy**

## Ingredients

2x 170g tins John West Pink Skinless & Boneless Salmon  
100g smoked salmon  
4 spring onions or chives  
1 lemon  
1 gem lettuce heart  
100g boursin garlic and herbs  
100g fromage frais  
4 bagels  
2-3 tbsp olive oil  
salt & pepper

1. Drain the tins of salmon and look out for any remaining bones. Crush lightly with a fork and add 1-2 tbsp of olive oil and salt and pepper.
2. Wash the spring onions and snip finely. Wash and finely shred the lettuce. Add the remaining 1 tbsp of olive oil
3. Cut the bagels in half and lightly toast them. Mix the boursin with the fromage frais. Spread with the mixture and slice the lemon.
4. Put the salmon, the salad on the bagels, sprinkle with the chives and serve with the lemon slices.