



# #MakeItGAP

## RECIPES

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## LOX BITES

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From Shannon Davis  
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**YIELD:** Makes about 20 Bites

### INGREDIENTS:

1 bag “everything” bagel chips\*  
1-8 oz package cream cheese, at room temperature  
1 red onion, finely diced  
1 Tbsp dill, roughly chopped  
1 medium tomato, finely diced  
1-8 oz package smoked salmon, cut into bite-sized pieces  
Capers, additional diced onion, dill and tomato for garnish (optional)

### PREPARATION:

Empty cream cheese into a large bowl and beat for 30 seconds to 1 minute until soft and easily spreadable. Add the diced onion, tomato, and dill to the cream cheese and stir gently until evenly incorporated. On a plate or platter, arrange bagel chips and spread desired amount of cream cheese mixture onto each. Place a piece of lox on top of cream cheese mixture. Top with capers and additional tomato, onion and dill, if desired, to taste.

*\*If you're feeling ambitious, you can easily make your own bagel chips. You'll need thinly sliced bread rounds, an egg, and a jar of everything bagel spice. Preheat the oven to 400°F. Place bread rounds on a baking sheet. In a small bowl, beat the egg. Brush a thin layer of egg wash onto each round and sprinkle with a few pinches of everything bagel spice, to taste. Bake in the oven for 5-8 minutes, or until golden brown and toasted. Remove from oven and allow to cool before topping.*