



HOME CHEF

BREAKFAST

Smoked Salmon Flatbread

With Dill, Quick-Pickled Shallots, Capers and Goat Cheese



Smoked salmon is a classic breakfast for those days when your palate is feeling more refined and healthy than waffles and sausage allow. In this plate, we put a spin on bagels and shmear by putting it on naan flatbread with goat cheese. You'll love the complementary flavors of dill, pickled shallot, and capers in this flavorful breakfast that's ready in a flash.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 672
Carbohydrates: 55g
Fat: 27g
Protein: 50g
Sodium: 910mg
per serving

DIETARY



NUT-FREE

DRINK PAIRING

Scandinavia is home not only to this wonderful salmon, but delicious dark, bitter coffee enjoyed during a twice-daily "fika", a government-protected coffee pause. They take their coffee black, but you're calling the shots here.

INGREDIENTS

- 1 Shallot
- 1 Dill Sprig
- 2 oz. Apple Cider Vinegar
- 1 tsp. Sugar
- 2 Naan Flatbreads
- 3 oz. Goat Cheese Crumbles
- 3 oz. Salmon, Smoked
- 2 Tbsp. Capers
- ¼ oz. Micro Greens
- 1 tsp. Cracked Black Pepper

WHAT YOU NEED

- Olive Oil
- Salt
- Pepper

EQUIPMENT

- Baking Sheet
- Small Pan

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Prepare the Ingredients

Preheat oven to 400 degrees and prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Peel and julienne **shallot** (cut into thin strips). Stem and coarsely chop **dill**.



Quick-Pickle the Shallot

In a small pan, bring **apple cider vinegar**, **sugar**, a pinch of **salt** and **pepper**, and 2 oz. of **water** to a boil. Add **shallots**, and boil for 1 minute, then lower to a simmer for about 5-7 minutes. (Shallots should turn a nice bright pink.)



Prepare the Naan Flatbread

Place **naan flatbreads** on prepared baking sheet and drizzle 1 tsp. **olive oil** over each flatbread. Season each flatbread with a pinch of **salt** and **pepper**. Evenly distribute **goat cheese** over both flatbreads. Top cheese with **quick-pickled shallots** (to taste), then bake for about 12-15 minutes until edges crisp up and flatbread is hot throughout.



Finish Flatbreads

Remove from oven and top with slices of **smoked salmon**. Garnish generously with **capers**, **dill**, **microgreens**, and **cracked black pepper**. *FYI: Capers are the pickled flower buds of the caper bush and provide a beautiful briny bite that lends itself perfectly to the smoked salmon.*



Plate Dish

Cut **flatbreads** into wedges, if desired, and place on plates. *Smoked salmon undergoes a preservation method where fillets are cured, and then cold smoked (sometimes for days) to produce a wonderfully smoky flavored product with a long shelf life.*