

# Smoked Salmon Bruschetta

4 oz Wild Alaska Sockeye Smoked Salmon, small dice

6 oz Neufchâtel cheese (farmer cheese)

zest & juice of 1 small lemon

1/4 cup red onion, small dice

2 T capers

fresh cracked black pepper, to taste

1 baguette, sliced thin

4 oz creamy goat cheese

Microgreens, to garnish

In food processor, combine 2 tablespoons diced smoked salmon with Neufchâtel cheese, lemon zest and lemon juice and pulse until combined. Transfer mixture to large bowl and add remaining diced smoked salmon, red onion and capers. Gently fold ingredients together until combined and season with fresh cracked black pepper to taste.

Arrange baguette slices on baking sheet and place under broiler until lightly toasted; about 2 minutes. Spread a light coating of goat cheese on toasted baguette slices. Top baguette slices with smoked salmon mixture and garnish with microgreens to serve.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN