

Wild Smoked Salmon on Endive

- 4 oz Wild Alaska Sockeye Smoked Salmon, small dice
- 6 oz Neufchâtel cheese (farmer cheese)
- Zest and juice of 1 small lemon
- ¼ Cup Red onion, small dice
- 2 Tbsp Capers
- Fresh cracked black pepper to taste
- 2 Heads Belgian endive
- Micro greens to garnish

Dice smoked salmon into small pieces. In food processor, combine 2 tablespoons 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.

Spoon salmon mixture onto Belgian endive leaves and garnish with micro greens to serve.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Megan McCarthy