



Smoked Salmon Spread and Tortilla Chips

Serves 2

Sides 10 – 15 mins



Smoked Salmon



Creme Fraiche



Tortilla



Chives



Shallot



Carrot

Pantry Items: Oil, Salt, Pepper



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2024-W42

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, peeler

Ingredients

	Quantity
Smoked Salmon	100 g
Creme Fraiche	110 g
Tortilla	4 units
Chives	5 g
Shallot	½ unit
Carrot	1 unit

Nutrition

	Per serving	Per 100g
for uncooked ingredients	247.3 g	100 g
Energy (kJ/kcal)	1656.9 kJ/ 396 kcal	670 kJ/ 160.1 kcal
Fat (g)	20.7 g	8.4 g
Sat. Fat (g)	11.2 g	4.5 g
Carbohydrate (g)	34.8 g	14.1 g
Sugars (g)	5.5 g	2.2 g
Protein (g)	19.7 g	8 g
Salt (g)	3.4 g	1.4 g

Nutrition for uncooked ingredients.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Contact

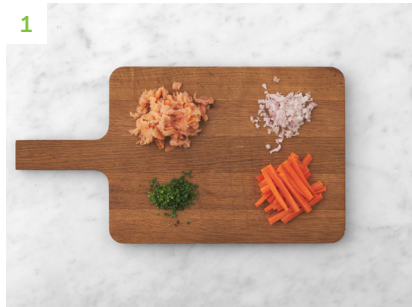
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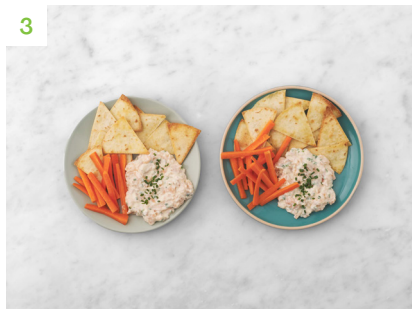
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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve and peel the **shallot**. Chop **half** into small pieces.
- Finely chop the **chives** (use scissors if you prefer).
- Peel and trim the **carrot**, then halve lengthways. Chop into roughly 1cm wide, 5cm long batons.
- Finely chop the **smoked salmon**.

Bake the Tortillas

- Cut **half** the **tortillas** into triangles (like pizza slices).
- Place on a lined baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** (to taste) and toss to coat.
- Arrange in a single layer (use two trays if necessary).
- Bake in the oven until crispy and golden, 6-8 mins (Keep an eye on them so they don't burn).

Finish and Serve

- To a bowl, add the **smoked salmon**, **creme fraiche**, **chives** and 1 tsp **shallot**.
- Season to taste with **salt** and **pepper**. Mix well to combine.
- Serve the **smoked salmon** dip with **carrot** batons and **tortilla** chips alongside.

Enjoy!