



smoked salmon dip with tomatoes & herbs

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| +8 oz cream cheese | +1 Tbsp fresh lemon juice |
| +1/2 cup sour cream | +1/4 tsp paprika |
| +1/4 cup green onion, chopped | +1/4 tsp pepper |
| +1 clove of garlic, finely chopped | +1/4 tsp salt |
| +1/4 cup fresh parsley, chopped | +6 oz smoked salmon, chopped |
| +2 Tbsp fresh dill, chopped | +1/3 cup Milne MicroDried®
Tomato Fragments |

featured products

Milne MicroDried® Tomato Fragments

- 1) Let cream cheese and sour cream come to room temperature
- 2) Using a stand or hand mixture, beat cream cheese for 1-2 minutes, then add sour cream and beat for another 30 seconds
- 3) Add all the ingredients except salmon and tomato fragments the mix until all incorporated, about 30 seconds
- 4) Add remaining ingredients and mix until combined



Store in refrigerator up to 7 days.

Enjoy with crackers, bagel chips, toasted sourdough, cucumbers etc.