



# Smoked Salmon Caper Toast

## Ingredients Needed for Smoked Salmon Caper Toast

- 2 slices Aunt Millie's Live Light Potato bread
- 3 tablespoons low fat cream cheese
- 3 tablespoons reduced calorie mayonnaise
- 2 tablespoons green onion, sliced
- 2 tablespoons smoked salmon
- 2 tablespoons capers
- salt & pepper, to taste
- fresh dill, for garnish



## Directions | Yield: 2 servings of Smoked Salmon Caper Toast

1. Toast bread.
2. Combine cream cheese and mayonnaise in a small bowl.
3. Spread about  $1\frac{1}{4}$  teaspoons of cream cheese mixture on each piece of bread.
4. Top each with 1 piece of salmon. Add dill, scallions, capers, salt, and pepper, to taste.
5. Serve and enjoy your Smoked Salmon Caper Toast!

