

Egg & Smoked Salmon Rye Toast

A savory, substantial snack for a slow morning

2 TOASTS **PREP 5 MIN** **COOK 6 MIN**

INGREDIENTS

- 2 slices seeded rye bread
- 2 large eggs
- 2 Tbsp cream cheese
- 4 oz smoked salmon
- 1/3 cucumber, thinly sliced
- 1 Tbsp chopped fresh dill
- 1 tsp lemon juice
- Freshly ground black pepper

DIRECTIONS

01 Toast the rye bread. Bring a small pan of water to a gentle simmer; lower in the eggs and cook 6-7 minutes for jammy centers, or longer to your preferred firmness. Transfer to cold water and peel.

02 Spread each toast with 1 Tbsp cream cheese. Add cucumber and divide the smoked salmon between them.

03 Halve an egg over each toast. Sprinkle with dill, lemon juice and black pepper. Serve immediately.

JANE'S NOTE

This is lovely as a late breakfast or a bigger afternoon snack. Use fully cooked eggs if that is your preference.

MAKE AHEAD & STORAGE

Keep components refrigerated separately and assemble just before eating. Refrigerate smoked salmon according to its package directions.