

Atlantic Salmon Bites

Melba Snacks Roasted Garlic

Yields ~24

- 1 box Melba Snacks Roasted Garlic
- 1 “flat” salmon fillet with skin, about 2 pounds
- 1 8-ounce 1/3 less fat cream cheese, room temperature
- 2 tablespoons low fat sour cream
- 2 tablespoons dried chives



For Spread

1. Mix cream cheese, sour cream, and chives in medium bowl until smooth

For Salmon

1. Preheat broiler.
2. Line broiler pan with foil and spray with cooking spray.
3. Pat fish dry and check for bones; remove any bones with pliers.
4. Cut fillet into about 1” odd sizes
5. Sprinkle fish with salt and pepper, then broil 5 inches from heat 5-10 minutes.

Assemble Bites

1. Spread each roasted garlic Melba Snack with cream cheese, and top with cooked salmon; garnish with lemon if desired.

