



Baked Eggs with Smoked Salmon & Dill

 **Prep Time:** 5 min

 **Total Time:** 30 min

 **Serves:** 4

Ingredients

<input type="checkbox"/>	butter	1 tbsp	15 mL
<input type="checkbox"/>	smoked salmon	½ pkg	100 g
<input type="checkbox"/>	cream cheese	¼ cup	60 mL
<input type="checkbox"/>	35% cream	¼ cup	60 mL
<input type="checkbox"/>	packed finely chopped fresh chives	1 tbsp	15 mL
<input type="checkbox"/>	packed finely chopped fresh dill	1 tbsp	15 mL
<input type="checkbox"/>	eggs	8	
<input type="checkbox"/>	salt	¼ tsp	1 mL
<input type="checkbox"/>	pepper	¼ tsp	1 mL
<input type="checkbox"/>	slices artisan bread, toasted	4	

Nutrition facts

Nutrition Description

Calories

Fat

Saturated Fat

Carbs

Sugar

Protein

Cholesterol

Fibre

Sodium

Potassium

Directions

- 1** Preheat oven to 400°F (200°C). Butter four 5-oz (150-g) ramekins. Divide smoked salmon, cream cheese, cream, chives and dill among ramekins.
- 2** Crack 2 eggs into each ramekin. Sprinkle with salt and pepper.
- 3** Place ramekins in a deep ovenproof dish. Fill the dish half way up sides with boiled water. Bake in preheated oven until egg whites are set and yolks are still runny, 15 to 18 min. (For set yolks, bake 20 min.) Serve with bread.