



UCCOOK

Blueberry & Cream Cheese Bagel

with green leaves & almonds

Think the combination of blueberries & cream cheese is only destined for dessert? You would be wrong, Chef! These fab flavours will feature in your lunch today as a sweet blueberry jam, dolloped over rich cream cheese with nutty almonds & fresh greens, nestled in a warm bagel.

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Serves: 3 People

Chef: Samantha du Toit

*New Lunch

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

| | |
|---------|----------------------------------|
| 3 | Kleinsky Pumpernickel Rye Bagels |
| 150ml | Cream Cheese |
| 30g | Green Leaves <i>rinse</i> |
| 3 units | Blueberry Jam |
| 30g | Almonds |

From Your Kitchen

Salt & Pepper
Water

1. **WARM BAGEL** Heat the bagel halves in a microwave until softened, 15 seconds. Alternatively, toast in a toaster. Allow to cool slightly before assembling.

2. **BLUEBERRY JAM & CREAM CHEESE** Spread the bagels with the cream cheese. Top with the rinsed green leaves and dollop over the jam. Scatter over the almonds. Close up and tuck in, Chef!

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 1084kj |
| Energy | 259kcal |
| Protein | 9g |
| Carbs | 37g |
| of which sugars | 11.5g |
| Fibre | 3.5g |
| Fat | 8.2g |
| of which saturated | 4g |
| Sodium | 317.1mg |

Allergens

Gluten, Wheat, Tree Nuts, Cow's Milk

Eat
Within
3 Days