

UCCOOK

Marmalade & Cream Cheese Bagel

with salad leaves & almond flakes

Marmalade and cream cheese—only for dessert, you say? Oh no, no, no, Chef! Today, enjoy marmalade on a warm bagel, topped with crunchy almonds and fresh salad leaves—a scrumptious combination, sure to make Paddington proud!

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Serves: 1 Person

Chef: Samantha du Toit

Lunch

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



Ingredients & Prep

1	Kleinsky Pumpernickel Rye Bagel
50ml	Cream Cheese
10g	Almonds
20g	Salad Leaves <i>rinse</i>
40ml	Marmalade

From Your Kitchen

Water
Seasoning (salt & pepper)

1. **WARM BAGEL** Slice open your bagel and heat in a microwave until softened, 15 seconds. Alternatively, toast in a toaster. Allow to cool slightly before assembling.
2. **MARMALADE & CREAM CHEESE** Spread the bottom half of the bagel with the cream cheese. Top with the almonds, and the rinsed leaves. Spread the top half of the bagel with the marmalade. Close up and tuck in, Chef!

Nutritional Information

Per 100g

Energy	1037kj
Energy	248kcal
Protein	8g
Carbs	39g
of which sugars	14.2g
Fibre	2.9g
Fat	7.3g
of which saturated	3.6g
Sodium	294mg

Allergens

Cow's Milk, Gluten, Sesame, Wheat, Sulphites, Tree Nuts

Eat
Within
3 Days