TOASTED BAGEL WITH CREAM CHEESE & CHIVES

Mid-morning break / After School Club: This recipe provides a portion of starchy food and a portion of dairy. If provided at lunchtime, it counts towards the standards to provide a portion of starchy food and a portion of dairy.

Recipe adapted from: Eden Foodservice

**Ingredients**

**Primary**
- 700g (7x 100g multigrain bagels, halved)

**Secondary**
- 1kg (10 x 100g multigrain bagels)
- 300g low-fat soft cheese
- 10g chives, washed and finely chopped

**Method**

1. Slice the bagels in half and toast for 2 minutes.
2. Mix the cream cheese and chives together in a bowl.
3. Spread the cream cheese chive mixture on one of the toasted sides of bagel and assemble the top.
4. Serve the bagels.

**Serving suggestion:** add salmon or mackerel and a salad for a more substantial grab and go for lunch.

**Number of portions this recipe makes:**
- 14 primary servings (70g)
- 10 secondary servings (130g)

**Prep:** 5 minutes  
**Cook:** 2 minutes

**Allergy information:**
Barley (gluten), milk, rye (gluten), wheat (gluten)

**Top Tips**

Prepare bagels just before serving.

**Government Buying Standards for Food & Catering Services**

Using the GBSF nutrition criteria to buy ingredients helps to reduce the amount of salt, saturated fat and sugar in children’s diets.

For this recipe: choose bagels with less than 1.0g salt per 100g.