

Smoked Salmon Wellington



FEATURED RECIPE

INGREDIENTS

For the Filling:

- 8 oz Korey's Signature Smoked Salmon, chopped
- 1 cup cream cheese, softened
- 1/2 cup fresh spinach, chopped
- 1/4 cup fresh dill, chopped
- 1 tablespoon Dijon mustard
- Salt and pepper to taste

For the Pastry:

- 1 sheet puff pastry, thawed
- 1 egg, beaten, for egg wash

INSTRUCTIONS

1. Preheat oven to 400°F (200°C).
2. Mix cream cheese, chopped smoked salmon, spinach, dill, Dijon mustard, salt, and pepper until well combined.
3. Roll out pastry on a floured surface. Place filling in the center and shape into a log. Fold pastry over filling, seal edges well, and brush with beaten egg.
4. Place on a parchment-lined baking sheet. Bake for 25–30 minutes or until golden brown.
5. Cool for a few minutes before slicing. Serve warm with a side salad or your favorite dipping sauce.

Perfect for special occasions or cozy dinners.