

Carrot Lox Tartine with Cashew Cream Cheese, Capers, & Shallot

Serves 6

The salt-baking method used for these carrots creates a flavor very similar to traditional salmon lox, making them a perfect accompaniment to nondairy cream cheese and capers. An elegant addition to any brunch menu, this dish was inspired by our dear friend Tal Ronnen, chef of Crossroads Kitchen in Los Angeles. Look for garlic flowers at the farmers' market—they add a pretty finish to the dish.

½ cup Kite Hill almond cream cheese or Cashew Cream Cheese (page 264)

6 slices seeded low-sodium whole-grain bread

1 cup Carrot Lox (page 101)

3 tablespoons drained and rinsed capers

2 small shallots, sliced into thin rings

6 dill sprigs

Garlic flowers (optional)

Divide the cream cheese among the slices of bread and spread evenly. Cut each slice in half diagonally. Top with the carrot lox, capers, shallot, dill sprigs, and garlic flowers (if using).

Per serving: 177 calories, 6 g total fat, 0 g saturated fat, 0 mg cholesterol, 344 mg sodium, 24 g total carbohydrate (2 g dietary fiber, 6 g sugar, 0 g added sugars), 7 g protein, 1 mg iron