

EVERYTHING BAGEL POLLOCK WITH BOURSIN CREAM CHEESE

- 6 ea Highliner Upper Crust™ Everything Bagel Pollock
- 1/2 cup Cream cheese, whipped
- 1 Tbsp Fresh parsley, chopped
- 1 Tbsp Fresh chives, chopped
- 1 tsp Fresh thyme, chopped
- 1 Tbsp Roasted garlic, chopped
- Cherry tomatoes, quartered

1. Cook UpperCrust™ Everything Bagel Pollock portions according to box directions.
2. Combine the remaining ingredients and mix thoroughly
3. Slice cooked pollock portions in half on a bias and place in hotel pan with your choice of sautéed greens and sauce.
4. Top with a quenelle of boursin style cheese and garnish with quartered cherry tomatoes (optional).

ADDITIONAL INFORMATION

Ingredients	1 Tbsp Fresh chives, chopped , 1 Tbsp Fresh parsley, chopped , 1 Tbsp Roasted garlic, chopped , 1 tsp Fresh thyme, chopped , 1/2 cup Cream cheese, whipped , 6 ea Highliner Upper Crust™ Everything Bagel Pollock , Cherry tomatoes, quartered
Course	Brunch , Dinner , Entrees
Cuisine	American , Italian
Category	Seafood
Serving Size	12