

## 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

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