Fish and Shellfish

Eggs & Lox with scallions on a Gillian's gluten free onion roll.

Ingredients:

Serves 4

Prep time: 15 minutes. Cook time 25-30 minutes

Butter or virgin olive oil

Salt and cracked pepper, to taste

3 oz. smoked salmon, sliced thin

1 medium onion, sauteed

1 bunch scallions

2 large eggs

Instructions:

- 1. Preheat oven to 325 degrees, warm a large oven ready dish coated with olive oil or butter.
- 2. In a large bowl, whip eggs with salt and pepper until frothy, add salmon, onions and scallions, whip lightly again.
- 3. Remove cooking dish from oven and add egg mixture.
- 4. Bake until eggs are cooked and not runny, keeping in mind that they will cook for several minutes after they are removed from the oven.
- 5. Microwave a roll for one and a half minutes, toast until golden brown, and top with butter or cream cheese

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