

Hot Smoked Salmon & Avocado Salad

It had been raining all day, it dried up at tea time and the sun came out. This made the perfect supper.

Serves 1

1 portion hot smoked salmon
1 small avocado
8 pieces of roasted antipasti pepper
1 handful romaine or gem lettuce leaves
Small handful rocket
6 mint leaves, shredded
1 tbsp chives, finely sliced, chive flowers if you have them
Zest of ¼ lemon
Squeeze lemon juice
Black pepper

1. Toss the lettuce and rocket in a bowl, crumble over the hot smoked salmon.
2. Scoop the avocado out of its shell with a teaspoon and arrange over the dish. Add the pieces of roasted red pepper.
3. Scatter over the chives, mint & lemon zest. Grind over black pepper and a good squeeze of lemon juice to finish.



Hints, Tips and Adaptations

Gluten free, dairy free.

Use smoked salmon or smoked mackerel instead of hot smoked salmon.

Antipasti red pepper is similar to roasted red pepper with the skin removed. Use fresh if you don't have roasted.