

Smoked Salmon Salad

Ingredients:

For the salad:

- 250g of Smoked Salmon
- 1 bag of mixed salad leaves
- ❖ ½ onion, thinly sliced
- Shaved Parmesan
- ❖ 1 x Blood Orange quarters
- ❖ ½ a carton of cherry tomatoes
- 1 x avocado, diced

For the dressing:

Equal portions of ...

- Lemon juice
- Extra Virgin Olive Oil
- Champagne
- Blood orange juice

And a pinch of ...

- Oregano
- Crushed garlic
- Chopped basil
- Honey
- Dijon Mustard
- Salt and pepper



Method:

To make the salad chop up all salad ingredients and combine in a bowl. Then place salad on the plate, then top with blood orange, smoked salmon and parmesan. Serve dressing on the side.

To make the dressing: Combine all ingredients in a bowl and mix. Taste for flavour and tailor accordingly to flavour preferences.