



Hot Smoked Salmon Salad with a Chilli Lemon Dressing

This recipe is equally beautiful to eat as it is to look at. The colours and textures are divine, leaving any sized rumbling tummy satisfied. Simply throw together and watch it disappear – enjoy!

Ingredients:

For the salad:

- 800g mixed salad leaves
- 8 x hot-smoked salmon steaks, skin removed
- 3 x yellow peppers, thinly sliced
- 650g cherry tomatoes, quartered
- 8 hardboiled eggs, halved

For the dressing:

- 3 tbsp lemon juice
- 125ml olive oil
- 1 tsp wholegrain mustard
- 2 red chillies



Serves 8

Method

1. Add the salad leaves, tomatoes, peppers and tomatoes to a large bowl and toss to combine. Add two-thirds of the dressing, thoroughly mix through the salad, then spread over a large platter
2. Break the hot-smoked salmon into large chunks and scatter over the salad along with the boiled egg halves
3. Finish by pouring the remaining dressing over the top and serve immediately

The Grange
Welford Road
Long Marston
Stratford upon Avon
Warwickshire
CV37 8RH

07778 218009