





# Hot Smoked Salmon Salad

 TOTAL TIME: 10 mins  
 LEVEL: Easy  
 YIELD: 4 servings

A little bit fancy but ridiculously easy. This salad has a zingy lemon dressing, creamy avocado and rich hot smoked salmon. Delicious.

## Ingredients

### Salad

200g smoked salmon  
100g baby rocket  
1 red onion, sliced  
2 avocados  
2 Tbsp sesame seeds

### Dressing

1 lemon, juiced  
1 tsp Dijon mustard  
3 Tbsp olive oil  
salt + pepper

fresh bread

## Directions

1. Whisk together all the dressing ingredients in a small bowl until creamy.
2. Toss dressing with rocket, red onion and avocado. Top salad with hot smoked salmon, sprinkle with sesame seeds and serve with fresh bread.