

Smoked Salmon Avocado Salad



INGREDIENTS

6	ounces	Smoked Salmon
1	bag	mixed salad leaves
1	medium	avocado, peeled, pitted, and sliced
4	tablespoons	avocado oil or olive oil
2	tablespoons	lemon juice
1	teaspoon	Dijon mustard
1	tablespoon	freshly-chopped chives
2-4		black olives
2		lime wedges
		cherry tomatoes, halved
		curled carrot strips
		sprouts to taste

MENU PARTS: Smoked Salmon

A dish for all occasions, this Smoked Salmon avocado salad has an exceptional flavor.

DIRECTIONS

1. Spread the salad leaves over four serving plates and top with avocado, tomato, olives, sprouts, and carrot strips.
2. Arrange Smoked Salmon on top.
3. To make dressing, whisk together the avocado oil or olive oil, lemon juice, Dijon mustard, and chives. Season with salt and pepper, then sprinkle over the salads.
4. Garnish with lime wedges. Serve at once.