

Citrus and Salmon Salad

Serves: 4

Prep time: 10 minutes

Cook time: 0 minutes



2 serves per portion

Ingredients

2 oranges, zested and peeled

1 tablespoon grapeseed oil

½ lemon, juiced

Cracked black pepper

2 cups salad greens, washed

¼ cup fresh mint leaves, chopped

¼ cup fresh dill leaves, chopped

300 g smoked salmon, torn into strips

2 avocados, stoned, peeled and diced

Method

CUT oranges into segments and set aside.

MIX oil, lemon juice, pepper and zest in a small bowl. Whisk well to combine.

ADD salad greens, mint and dill to a large bowl. Pour over dressing and toss to coat.

ARRANGE the dressed salad leaves, salmon, avocado and oranges on serving plate.



Everyday Food

Recipe courtesy of the Country Kitchens team