

Smoked Salmon Salad



Ingredients

2 iceberg lettuce, cut into wedges

4 cucumbers, sliced into strips

200g baby rocket

1 bunch radish, sliced

400g smoked salmon

½ bunch dill to serve

Tartar Dressing:

2 tbsp capers, chopped

2 tbsp cornichons or pickles, chopped

1 shallot, diced

2 tbsp dill, roughly chopped

2 tbsp lemon juice

1 tbsp dijon mustard

2 cups natural Greek yoghurt

Method:

1. To make the dressing, add the capers, cornichons, shallots, dill, lemon juice, mustard with the yoghurt in a bowl. Mix well to combine then refrigerate until ready to use.
2. Assemble the salad ingredients on a large platter and dress with the tartar dressing.