

KIPPER, SPINACH, BACON & POTATO SALAD

Serves 4 – A great alternative to Smoked Mackerel, Kippers go beautifully in this warm salad

Ingredients



6 rashers *Smoked Streaky Bacon*, fried until crispy

500g New potatoes, cooked and halved

350g Spinach, washed and dried

4 *Smoked Kipper fillets*, cooked and flaked

4 Free-range eggs, poached

Dressing:

3 tbsp *Olive Oil*

1 tbsp White wine vinegar

1 Garlic clove, chopped

2 tsp Wholegrain mustard

Halen Môn Sea Salt

Freshly ground black pepper

For the salad, place all ingredients into a large bowl and gently mix to combine.

For the dressing, put all ingredients into a small to medium sized bowl and stir well.

Pour the dressing over the salad, lightly coating all the ingredients.

Serve the salad in a serving dish and top with a poached egg.