

OAK ROASTED SALMON & AVOCADO SALSA

Serves 4 – Great starter or light lunch.



Dressing:

3 tbsp **Fino Olive Oil**
Juice of half a lemon or lime
Fresh Herbs
Seasoning

Ingredients

300g **Oak Roasted Salmon**
4 Ripe Tomatoes - chopped
1 Avocado - chopped
Juice of 1/2 a lemon or lime
1 Small red onion or 6 spring onions -
chopped
1 Red chilli (optional) - finely chopped
Fresh basil or coriander - chopped or torn
1 tbsp **Fino Olive Oil**
Halen Môn Sea Salt and pepper
1 tsp Chilli Jam (optional)
Balsamic syrup (to garnish)
Baby leaves and whole fresh herbs (to
garnish)

Soak the avocado in half the lemon/lime juice and mix together with all the other ingredients.

Then either arrange the salsa on a plate alongside the **Oak Roasted Salmon** or use a cylindrical mould to give a layered effect.

Top with the baby leaves and drizzle with dressing.