

SMOKED CHICKEN SPRING SALAD

Feeds 4- 6 as a starter - A delicious and beautiful springtime dish.



Ingredients

2 Smoked Chicken Breast 180g (Or 2 Portions Oak Roasted Salmon 160g) A Selection of baby salad leaves A selection of hedgerow and woodland leaves and flowers: Primroses, Violets, Wild garlic leaves (& flowers in early summer), new baby Dandelion leaves, Wood Sorrel (Oxalis) leaves and flowers Baby asparagus spears - cooked al dente Fresh garden Chives Honey & Dijon Mustard Vinaigrette - homemade or bought

It really is just as simple as it looks!

Arrange the seasonal leaves and asparagus around slices of Smoked Chicken or flakes of Oak Roasted Salmon and decorate with the flowers and chives.

Drizzle over the dressing and serve.

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