

SMOKED MACKEREL, 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 Mackerel* 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.