

SMOKED SALMON NICOISE RECIPE

Perfect Picnic Food



Ingredients

- Lemon Vinaigrette*
- Baby new potatoes, - cooked*
- Green Beans - cooked*
- Hardboiled eggs - or quails eggs*
- Halved cherry tomatoes*
- Salad leaves - I like little gem quartered
longway*
- Baby asparagus - cooked*
- Black Olives*
- Capers - optional*
- Smoked Salmon - cut into ribbons*
- Oak Roasted Salmon - broken into chunks*

Layer the nicoise ingredients into a large bowl ahead of time - with the dressing at the bottom and the softest ingredients at the top.

Double cling and keep chilled in fridge or cool box for 6-8 hours. Simply toss before serving.