

## SMOKED SALMON, GOATS CHEESE AND WILD GARLIC PESTO SALAD

*Serves 2 – 4*



### **Ingredients**

200g [Traditional Smoked Salmon](#) – sliced  
Salad Leaves

100g [Pant-y-Gawn Welsh Goats Cheese](#) - crumbled  
*Wild Garlic Pesto (if in season) or any other pesto or salsa verde*  
[Smoked Seeds](#)

Arrange your leaves into a large serving bowl – we used rocket but you can use any of your favourite leaves – and place your slices of [Smoked Salmon](#) on top.

Crumble over the [Goats Cheese](#) and use a teaspoon to dollop on the pesto.

Finish with a sprinkling of the [Smoked Seeds](#) and enjoy!

So simple but so delicious!