

SMOKED SALMON & MOZZARELLA SALAD

Serves 4 as a starter



Ingredients

200g **Smoked Salmon**

1 bag fresh salad – whichever you prefer

200g **Mozzarella**

For the dressing:

2 **Spring Onions** - trimmed and chopped

1 handful **Rocket or Watercress** leaves

1 cupful **Vinaigrette** made with 1:3

vinegar to **Olive Oil**

Halen Mon Sea Salt and pepper

Arrange the rocket leaves, mozzarella and **Smoked Salmon** slices on individual plates or a large platter.

To make the dressing, whizz the ingredients together in a blender to make a green salsa. Drizzle the dressing over the salad and finish with a twist of black pepper. For a main course toss warm new potatoes in some of the dressing, allow to cool and add to the salad.

For a change make the salsa verde (Green dressing) using handfuls of green herbs - basil, mint, coriander with green olives, capers, **Olive Oil**, **Dijon Mustard**, and lemon juice to taste.