

SMOKED MACKEREL, BACON, SPINACH POTATO SALAD

Serves 4

Ingredients

200g x [Smoked Streaky Bacon](#)
360g x Boneless [Smoked Mackerel](#)
500g New potatoes
350g Spinach, washed and dried
4 Free-range eggs, poached

Dressing

3 tbsp [Fino Olive Oil](#)
A pinch of [Halen Môn Sea Salt](#)
1 tbsp White wine vinegar
1 Garlic clove, chopped
2 tsp Wholegrain mustard
Freshly ground black pepper



Boil the potatoes in [Salted](#) water until soft.

Cut the [Smoked Streaky Bacon](#) into bite sized pieces and fry until crispy.

In a large bowl, combine the potatoes, [Bacon](#) and spinach.

Next, gently break apart the [Smoked Mackerel fillets](#) and place within the rest of the salad.

For the dressing, mix the [Fino Olive Oil](#), White wine vinegar, wholegrain mustard, Halen Mon Sea Salt and black pepper.

Pour the dressing over the salad and toss, so that all of the ingredients get an even covering.

Finally, poach the eggs and place on top of the salad. Enjoy!