

SMOKED KIPPER, SPINACH, BACON & POTATO SALAD

A great alternative to [Smoked Mackerel](#), Kippers go beautifully in this warm salad

Serves 4

Ingredients

- 6 rashers [Smoked Streaky Bacon](#), fried until crispy
- 4 Smoked Kipper fillets, cooked and flaked
- 500g New potatoes, cooked and halved
- 350g Spinach, washed and dried
- 4 Free-range eggs, poached

Dressing -

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



For the salad, place all of the ingredients into a large bowl and gently mix to combine.

For the dressing, put all of the 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.

Enjoy!