

## SMOKED SALMON NIÇOISE SALAD

Our [Smoked Salmon](#) Nicoise Recipe is the perfect salad addition to your picnic this summer!

### Ingredients

[Traditional Smoked Salmon](#), cut into ribbons

[Oak Roasted Salmon](#), broken into chunks

Lemon vinaigrette

Baby new potatoes, boiled

Green beans, cooked

Eggs (quails eggs are delicious if you can get them!),  
hardboiled

Cherry tomatoes, halved

Salad leaves (we like Little Gem), quartered longways

Feta cheese (optional)

Baby asparagus, cooked (optional)

Black olives and/or [Capers](#) (optional - our [Lilliput](#)  
[Capers](#) are very special!)



Layer the 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 the fridge or cool box for 6-8 hours.

Simply toss before serving and enjoy!