

OAK ROASTED SALMON & AVOCADO SALSA

Serves 4 - Great as a starter or as a summery light lunch

Ingredients

- 300g [Oak Roasted Salmon](#)
- 4 Ripe Tomatoes, chopped
- 1 Avocado, chopped
- Half of a lemon or lime, juiced
- 1 Small red onion or 6 spring onions, chopped
- 1 Red chilli, finely chopped (optional)
- Fresh basil or coriander, chopped or torn
- 1 tbsp [Fino Olive Oil](#)
- [Halen Môn Sea Salt](#) and black pepper
- 1 tsp [Sweet Chilli Jam](#) (optional)
- [Balsamic Syrup](#) (to garnish)
- Baby leaves and whole fresh herbs (to garnish)

Dressing -

- 3 tbsp [Fino Olive Oil](#)
- Half a lemon or lime, juiced
- Fresh herbs
- [Halen Môn Sea Salt](#) and black pepper



Soak the avocado in half of the lemon/lime juice and mix with all the other ingredients.

Place the [Oak Roasted Salmon](#) on plates and arrange the avocado salsa beside it. Use a cylindrical mould to give a layered effect.

Combine the [Fino Olive Oil](#), lemon juice, [seasoning](#) and fresh herbs to make the dressing.

Finally, drizzle over the dressing and top with baby leaves.

Serve and enjoy in the warm weather!