

SMOKED SALMON, GOATS CHEESE & PESTO SALAD

A vibrant and fresh salad combining [Smoked Salmon](#), wild garlic pesto and [Welsh Goat's Cheese](#) - simple but delicious!

Equally delicious made with any Pesto or Salsa Verde and with Mascarpone or Feta

Serves 2 – 4

Ingredients

200g [Traditional Smoked Salmon](#), sliced
100g [Pant-ys-Gawn Welsh Goat's Cheese](#), crumbled
[Wild Garlic Pesto](#) (if in season) or any other pesto or
salsa verde
Salad Leaves
A scatter of [Smoked Seeds](#)



Arrange your salad leaves into a large serving bowl – we used rocket but you can use any of your favourite leaves – and place your slices of [Smoked Salmon](#) on top.

Crumble over the [Welsh Goat's Cheese](#) and use a teaspoon to dollop on the pesto. Finish with a sprinkling of the [Smoked Seeds](#).

Our [Smoked Salmon](#) Salad recipe is so simple but so delicious! Enjoy!