



Smoked Salmon with Chive Dressing

I was having one of "those" days when I came up with this smoked salmon salad with refreshing chive dressing recipe. I didn't feel like cooking, and was lacking inspiration. I had loads of work still to do, yet I knew I needed to eat something healthy.

This smoked salmon salad recipe is fast and easy to prepare, bursting with flavour, full of nutrients, satisfying and refreshing.

Ingredients: Serves 4

400g ethically sourced smoked salmon	Small bunch of fresh chives, chopped
600g new potatoes, washed (leave skins on)	4 handfuls fresh spinach leaves
Juice of ½ lemon	2 large avocados
150 ml creme fraiche	
3cm freshly grated horseradish (or tsp horseradish sauce)	

Method: Bring a pan of water to the boil and add the new potatoes. Cut larger new potatoes in half so they are a similar size to the smaller new potatoes. Simmer for approximately 20 minutes until the potatoes are just cooked. Drain the potatoes and replace the lid to keep them warm.

In the meantime, wash the spinach, pat dry and divide between 4 plates. Layer slices of the smoked salmon on top of the spinach, bunching it up to give it some height and to make it look even more delicious.

In a bowl, add the creme fraiche, lemon juice, horseradish and chopped chives. Combine gently.

Place the potatoes over the spinach and salmon. Peel and chunk the avocados and scatter them over the meal. Finally drizzle the chive dressing with a spoon and prepare your tastebuds for food ecstasy!

Add salt and pepper to taste.